

# THE NATIONAL PROVISIONER

JULY 26 • 1947

Leading Publication in the Meat Packing and Allied Industries Since 1891

*Vacation*  
*time*

IS SAUSAGE AND SPECIALTY TIME

Sausage and specialty sales are increasing, but people are still letting their appetite be their guide. That's why packers and sausage manufacturers with foresight and a feeling-for-quality are the ones who are reaping the benefits of present demand.

How do they do it? By giving their hams, loaves, sausage and summer specialties real eye appeal, strong flavor appeal, and appetite-satisfying goodness. And it's a genuine pleasure to us to know Fearn customers, taking advantage of the flavor-building, quality-boosting power that naturally comes from using Fearn flavor builders and special materials, are enjoying sales that lead their rivals' in today's competitive market. Why not find out what Fearn can do for you?



Fearn

laboratories, inc.

FRANKLIN PARK, ILLINOIS

Fearn's

*flavor builders are business builders*

**BUFFALO Sausage Making  
Machines** "have performed reliably  
and to our continuing  
satisfaction."

GOVERNMENT INSPECTED ESTABLISHMENT 537

**OSCAR MAYER & CO.**  
Packers and Provisioners

TELEPHONE MICHIGAN 1200  
1241 SEDGWICK STREET

CHICAGO 10. ILL

February 12, 1947

John E. Smith's Sons Co.  
50 Broadway,  
Buffalo 3, N. Y.

Gentlemen:

During the past twenty years or more we have used  
Buffalo Stuffers, Grinders, Silent Cutters, and Vacuum Mixers  
in connection with our various manufacturing processes.

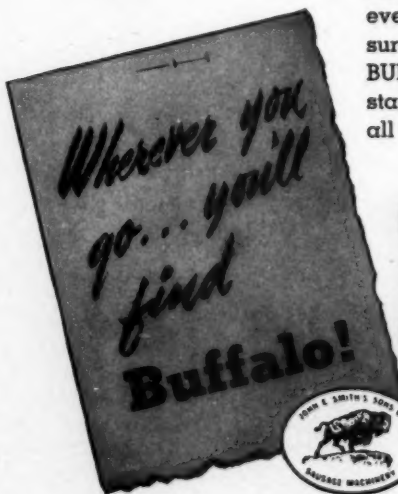
Much of this equipment has been in constant use,  
especially during the recent war emergency. We are happy to  
say that all of it has performed reliably and to our continuing  
satisfaction. Our experience with Buffalo equipment makes us  
confident that the same high quality will be forthcoming in new  
Buffalo products to be produced henceforth. We are also appreci-  
ative of the high standards of service and technical assistance  
rendered by your organization.

Yours very truly,

OSCAR MAYER & CO.

*J. A. Julian*  
J. A. Julian  
Plant Engineer

**Y**OUR very welcome and unsolicited letter, Mr. Julian, is indeed a fine commendation  
for BUFFALO Quality Sausage Making Machines. To make the high quality products  
produced by Oscar Mayer & Co. does require "quality" sausage making machines. To  
know that BUFFALO machinery has been in constant use during the last twenty years or  
more and performing reliably and to your continuing satisfaction  
even during the recent war emergency, gratifies us too. Rest as-  
sured that the same high quality "will be forthcoming in new  
BUFFALO products to be produced henceforth" and that our high  
standards of service and technical assistance rendered to you and  
all BUFFALO users will be continued by our organization.



# Buffalo

**QUALITY SAUSAGE-MAKING MACHINES**

John E. Smith's Sons Co. • 50 Broadway, Buffalo 3, N. Y.

Sales and service offices in principal cities

# Any Type of GRIFFITH Seasoning gives you Simplified "Flavor-Control"!

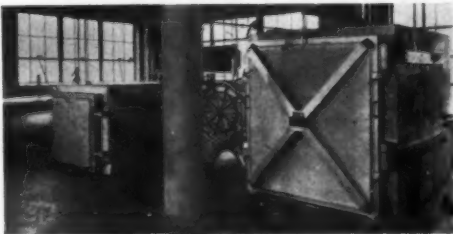
Dependable blending is actually the last, not the first, step in achieving *flavor-control* . . .

For one thing, the *flavor-potency* of individual spice materials naturally *varies*. Those fluctuations must be *detected and adjusted*, to give you *flavor-control*! . . .

And the foreign matter, so often present in natural spice, tends to *disturb or spoil* the

natural *flavor*. That danger must be *eliminated*, to give you *flavor-control*!

Griffith's skill in solving those problems *before blending*—evidenced by the reputation and position of the company, and its vast, well-staffed scientific facilities—assures you of *flavor-control* . . . *simplified flavor-control* in all *three* types of Griffith seasonings:



## PURIFIED\* GROUND SPICE

Top quality seasonings, laboratory-tested for *flavor-potency* . . . treated by patented "Sterilization Process" to kill foreign substances . . . scientifically blended . . . kitchen tested. In "batch-size" bags—for *Simplified Flavor-Control*!



## EMULSIFIED SEASONINGS

Spice oils extracted from top quality spice . . . laboratory-tested for *flavor-potency* . . . scientifically blended and homogenized for highest degree of *flavor dispersement* . . . kitchen tested. In jugs, easy to measure—for *Simplified Flavor-Control*! (Advantages of Emulsified Seasonings described in "Food Research, 1943, Vol. 8, No. 2, pgs. 95-104.")



## SOLUBLE SEASONINGS

Spice oils extracted from top quality spice . . . laboratory-tested for *flavor-potency* . . . scientifically blended and deposited on minute carrier-crystals . . . kitchen tested. Packaged "batch-size"—for *Simplified Flavor-Control*!

Assured this *three-way* safeguard of quality, pick the type of Griffith Seasoning best suited to your processing—for *simplified flavor-control*. Griffith scientists will work with you on special formulae or seasoning problems. Just write or call . . .

## The GRIFFITH LABORATORIES

\* U. S. Sterilization Patent Numbers 2107697, 2189947, and 2189949

CHICAGO 9, 1415 W. 37TH ST. • NEWARK 5, 37 EMPIRE ST. • LOS ANGELES 11, 49TH & GIFFORD STS. • TORONTO 2, 115 GEORGE ST.

The National Provisioner—July 26, 1947

Page 3

*It pays to buy*  
**CANNON** DICED

**RED SWEET**

**PEPPERS**

*Firm-Rich, Deep Red*

**PACKED READY FOR USE**

Cannon Diced Red Sweet Peppers add eye appeal to your product, and sales appeal—their crispness and firmness permits neat, even slicing. They cut your production time and product costs to a minimum. They are safely and scientifically packed, diced in  $\frac{1}{4}$ " squares, in lightweight easy-to-handle #10 tins. You simply open and use. For, Cannon Diced Red Sweet Peppers are cooked in their own juice, no brine. No waste—no spoilage, keep indefinitely. The large (6 lbs. 6 oz. net wt.) tin permits economical use in either large or small quantities. Cannon Diced Red Sweet Peppers are California Wonder Peppers, the result of careful and exclusive quality and production control from seed to finished product. They cost you less. These appetizing red pepper squares are crisp and firm, suitable for any meat formula. Send your order today—it pays. Use handy coupon.



**H. P. CANNON & SON, INC.**  
Established 1881—Incorporated 1911  
**BRIDGEVILLE DELAWARE**

☐ Ship trial case (six-#10 tins)  
Cannon Diced Red Sweet Peppers.

NAME \_\_\_\_\_ TITLE \_\_\_\_\_  
COMPANY \_\_\_\_\_  
CITY \_\_\_\_\_ ZONE \_\_\_\_\_ STATE \_\_\_\_\_

**THE NATIONAL  
PROVISIONER**

Volume 117

JULY 26, 1947

Number 4

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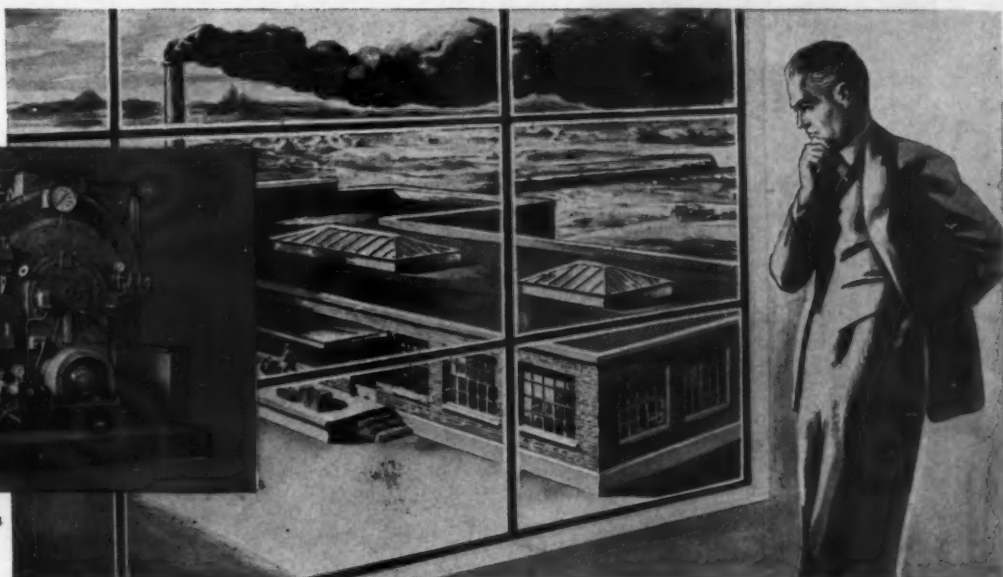
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150 HP Cyclotherm  
Steam Generator



**Are you Beating Competition  
in cost of steam—if not**

## WRITE CYCLOTHERM

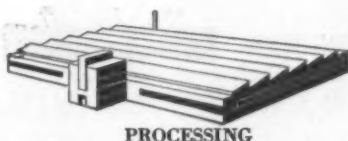
Flexibility in operating a single Cyclotherm, or a battery of several, meets all demands for maximum or minimum production of steam economically without impairment of operating efficiency.

The automatic modulating steam pressure control system of a Cyclotherm Steam Generator provides the proper quantitative fuel-air relationship for all firing rates, but with oil (or gas) and air pressures constant.

Such soundly economical efficiency

accounts for the steadily increasing purchases of Cyclotherms by both large and small producers of steam for processing, power and heating. These customers did not buy Cyclotherms with their eyes shut. They knew that the efficient production of steam is a profit-building factor in all competitive business fields.

If you have a problem based on reducing operating or maintenance costs in steam production, write or telephone us. Your inquiry will receive our immediate attention.



**CYCLOTHERM STEAM GENERATORS**

CYCLOTHERM CORPORATION, 90 BROAD STREET, BOX 116Z, NEW YORK 4, N. Y.



## FINE SAUSAGE

deserves FINE CASINGS

In Wilson's Natural Super-Sewed Casings, highest requirements are met for uniformity of size, weight and shape. Super-sewing, a Wilson specialty, insures a uniformly smooth, plump, well filled appearance that is so important in all types of sausage.

GENERAL OFFICES



CHICAGO 9, ILL.

*In every way sausage is best in*  
**WILSON'S NATURAL CASINGS**

# YOUR MEATS WIN FAVOR THROUGH THEIR FLAVOR

*For the best  
USE*



For every type of sausage and prepared meat product

THE PRESERVLINE MANUFACTURING CO., BROOKLYN, N. Y.



## PRESKO PRODUCTS

FOR THE SCIENTIFIC PROCESSING OF MEAT AND MEAT PRODUCTS

# "Like selling the hide with the steer inside"

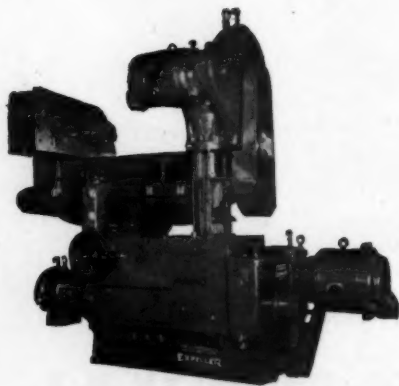


● Selling "high-fat" cracklings produced by inefficient pressing equipment is like "selling the hide with the steer inside." In each case, it is *giving away* something of high value. The fact is, extra fat left in the cracklings doesn't bring you even a cent per pound. Crackling buyers don't want fat—they pay on a "per unit protein" basis—then why give income producing fat away?

Anderson Crackling Expellers\* get more of that fat out so that you can sell it and get paid for it! If you have been giving your fat away, take steps toward getting better equipment—Expeller equipment. An Anderson Engineer will be glad to give you facts, figures, and approximate delivery dates.

**THE V. D. ANDERSON COMPANY**  
1965 West 96th Street • Cleveland 2, Ohio

\*Exclusive Trade Mark registered in U. S. Pat. Off. and in foreign countries.



ANDERSON TWIN-MOTOR  
SUPER-DUO CRACKLING EXPELLER

*Only* **ANDERSON** *makes* **EXPELLERS**



PROPER

AIR DISTRIBUTION

with

# Gebhardt

(CONTROLLED REFRIGERATION SYSTEMS)

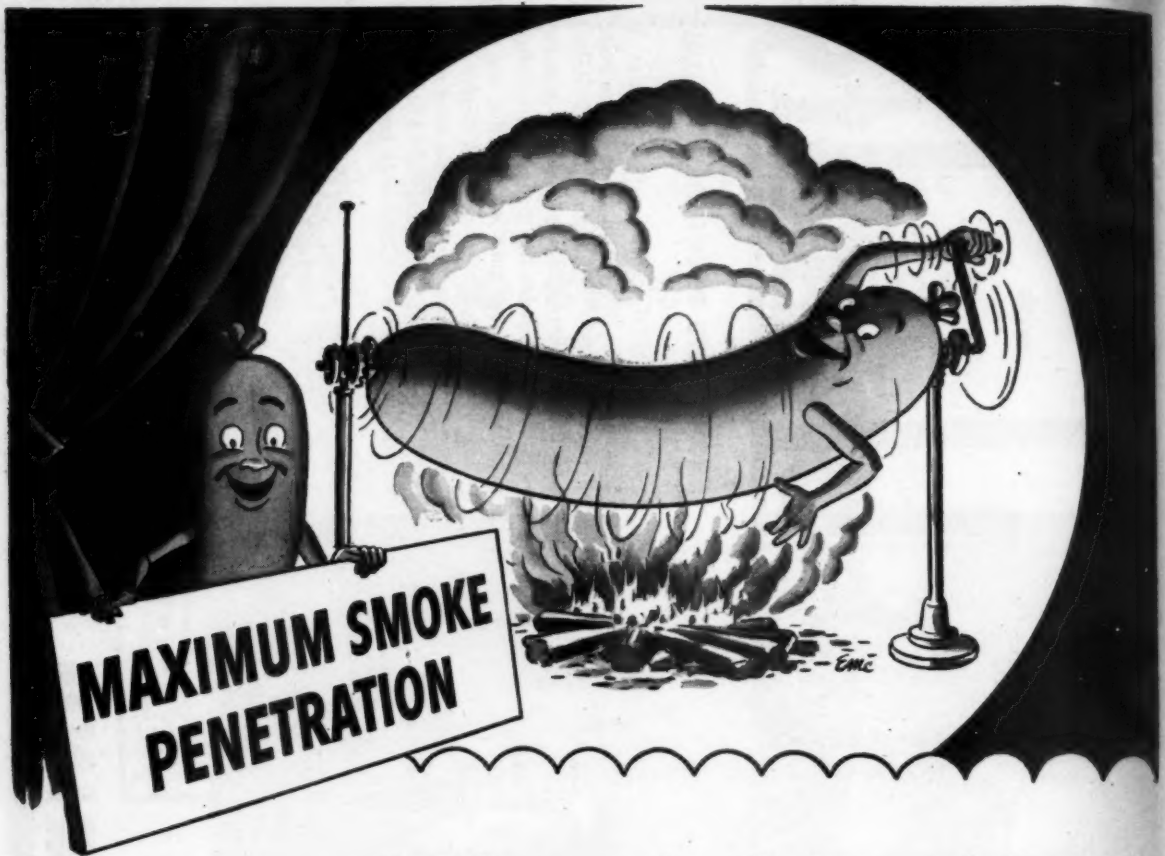
A GEBHARDT refrigeration system is complete in itself and does not require ducts or other equipment for air distribution. GEBHARDTS is a simple cooling unit that delivers the proper circulation without blowing and without the use of auxiliary equipment which might be breeding places for bacteria and mold. NOW—IMMEDIATE DELIVERY! Send today for the new Gebhardt catalog!



"GEBHARDTS" are fabricated of Stainless Steel (at no extra cost) to insure complete sanitation, cleanliness and purity.

Notice the GEBHARDT equipment installed between the rails replacing a bunker system in the beef cooler above.

## ADVANCED ENGINEERING CORPORATION



Naturally, sausages have that tangy, smoke flavor in

# Armour Natural Casings

The natural, evenly distributed porosity of Armour Natural Casings allows smoke to penetrate evenly, deeply, easily . . . gives sausages the delicious, zesty smoke flavor customers like.



Choose these fine natural casings to give sausages these important advantages:

*Appetizing Appearance*      *Inviting Tenderness*  
*Finest Smoked Flavor*  
*Protected Freshness*      *Utmost Uniformity*

**ARMOUR**  
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## AMI DENIES PACKER MONOPOLY CHARGE BY CHIEF OF CIO UNION

The American Meat Institute this week denied as "entirely misleading" charges that the major packing companies have formed a monopoly to maintain high and unreasonable meat prices. Institute spokesmen pointed out that a statement issued earlier in the week by Ralph Helstein, president of the United Packinghouse Workers union (CIO), completely "ignores facts and juggles figures in comparing margins."

The union head, adhering closely to the current UPWA policy of wooing the farmer and avoiding conflict with the retailer, had asserted in a press release that the wholesaler markup for beef charged by packers in May this year was 31 per cent higher than the increased prices paid to farmers for livestock and 12 per cent more than the price increase charged by retailers, as compared with the previous year. In June, 1947, he claimed, the wholesale beef markup was 43 per cent higher than the increased prices to farmers and 19 per cent more than retail prices.

In rebutting these accusations the Institute brought to light a few oversights in the union's computations regarding profit margins. "A fact completely ignored," the AMI stated, "is that last May the government was paying subsidies at the rate of \$750,000,000 yearly; which subsidies had to be paid for by consumers in the form of taxes." On beef, subsidies ranged from 8 to 11c per pound for popular cuts at retail. These were paid, the AMI asserted, to offset a roll-back in retail prices and were reflected back to the producers in livestock prices and incentives.

"Moreover," the AMI continued, "the figures (Helstein's) with apparent deliberateness overlooked the fact that last May there was an extensive black market in beef and black market prices were reflected, in part, in the prices actually paid for cattle. However, black market prices were not reflected in wholesale meat prices reported by the government at that time."

The Institute emphasized, also, that since last May there have been substantial wage and cost increases.

### CUDAHY SUBSIDY SUIT

The Cudahy Packing Co. has filed a complaint for declaratory judgment against the Reconstruction Finance Corporation in U. S. district court at Chicago in connection with \$39,363.91 in subsidy withheld by the RFC. The packer asks that the RFC be restrained from carrying out the procedure contained in Announcement 1 under Regulation 10 of the RFC.

## CONGRESS AGREES ON INSPECTION COST SHIFT

Meat industry arguments against the Congressional move to impose the cost of federal meat inspection on inspected processors failed this week when the House conferees, backed up by another House vote in favor of the proposal, forced the Senate to accept the shift. The provision to pass along the cost of federal inspection to packers and processors is a part of the U. S. Department of Agriculture appropriations bill which will probably be approved by Congress and signed by the President in the very near future.

The Meat Industry Division said this week that it would not release official regulations on the new method of handling inspection costs until the President has signed the appropriations bill. The division reported that to date the rule has not resulted in any abandonment of inspection by industry firms. Applications for inspection are being received in the normal manner.

## PACKER PLANS VARY ON FILING STOCKS REPORT

The American Meat Institute reported this week that it appears that companies not in a position to file by July 31 the form for reporting inventory in connection with subsidy recapture will: 1) ask for an extension properly qualified to protect their legal rights, or 2) apply for a temporary restraining order or an agreement with RFC permitting them to delay the filing of the form for an indefinite period—perhaps until a test case has been decided.

A number of packers plan to file the form by July 31, 1947 under protest and reserving all legal rights. On the other hand, many other companies may ask for an extension of time for filing, or may follow some other procedure counseled by their attorney. Circumstances vary widely, but it is important that each company make sure that it does not forfeit any of its legal rights, either by failing to take any action or by failure to protect itself adequately in whatever procedure it does follow in filing the reports.

The RFC has rejected a request by the Institute for a blanket extension of time in which to file the "subsidy recapture" inventory form. However, the RFC has granted some companies, including some of those who have filed suits in federal district courts, extensions of time for filing the inventory forms, beyond July 31, 1947. In the case of some companies filing suits in court,

## Institute Meeting to Consider Vital Livestock Problems

THE American Meat Institute committee in charge of the program for the forty-second annual meeting has announced a comprehensive livestock session covering all phases of production and marketing problems. It will be held on the second afternoon of the three-day meeting, to be held September 2, 3 and 4 at the Palmer House in Chicago.

Charles B. Shuman, president of the Illinois Agricultural Association, who operates a 500-acre beef cattle and hog farm, will present the farmer's thinking and views—particularly in connection with problems of production and marketing of livestock.

Dr. W. A. Craft, director of the United States Department of Agriculture regional swine breeding laboratory at Ames, Ia., in a talk on "Research in Hog Breeding and Market Types," will summarize work instituted nationally to develop a hog which grows more rapidly and economically, is prolific, rugged and which will produce a high-yielding carcass with a maximum of lean meat.

W. D. Farr, one of the third generation of cattle and lamb feeding pioneers in the Colorado and Nebraska feeding areas, will discuss "Cattle and Lamb Feeding Changes." Mr. Farr will point out that with the increase in wheatfield feeding of lambs, and the subsequent reduction of feedlot operations in Colorado and Nebraska and other feeding areas in the West, a shift in production of fat lambs is taking place. He will also cite the concentrated cattle feeding operations, changing techniques and other factors as increasing evidence that the production of fat cattle is undergoing a gradual transition.

Factors affecting livestock supplies in 1948 and estimates concerning the probable per capita meat consumption for next year will be discussed by R. J. Eggert, associate director of the department of marketing of the AMI.

the extension of time granted for filing the form is 30 days following the decision of the federal court in which the case is tried. In some other cases, extensions to October 31, 1947, have been granted, without signing away or jeopardizing any legal rights.

The RFC states that extensions will be granted to any company, upon written request, and that, even a protest statement protecting the company's legal rights will be no bar to the granting of an extension.





#### RELIABLE MEN AND MACHINES

1-Water softening unit for boiler feed water; 2-Niagara Duo-Pass condenser, which replaced wooden tower, being inspected by R. W. Unwin, plant superintendent; 3-Earl Thompson, president; 4-John Thompson, vice president; 5-Molten boiler with center oil blower and two gas burners for low rate off-season use; 6-John Dillmartin, shift engineer, checks on two GM diesels which generate power; 7-Ray Hanks supervises operation of Vactor to feed Harrington carton and drum lard filling setup; 8-Smoked meat hanging room; 9-Felix Gehrmann, vice president; 10-John Strasser, oldest employee; 11-Opel Fleming, treasurer, Crosley Brownson, purchasing, and Ivan Jacobsen, secretary.

## Reliable Builds on Old Workers, New Ideas

**E**AGERNESS to experiment and learn, as well as willingness to recognize and advance merit within its own organization, are characteristics of the Reliable Packing Co. of Chicago and its management and explain, in part, how the firm has been able to build to its present position on its twenty-fifth anniversary.

From its beginning in June, 1922, as a small custom slaughtering establishment the firm has progressively expanded its activities. At the start it killed hogs and reclaimed nothing except the carcass whereas, 25 years later, its operations include curing, smoking, canning, sausage production, edible and inedible rendering and casing and hair reclamation. Moreover, the current range of activities is not the limit for the company is investigating the possibilities for greater utilization of hog products and by-products.

The firm was founded on June 17, 1922, when two Chicago livestock commission men—Earl Thompson and Felix Gehrmann—decided to enter the custom slaughtering business. The plant they acquired was a three-lot, one-floor building flanked by a tin shop and a garage. Most operations were performed manually and capacity was only 50 hogs per day.

### A Significant Decision

Thompson, who took on responsibility for the plant's operation, and Gehrmann, who had the job of obtaining the financial aid necessary for the plant's growth, made a significant decision early in operations. They decided that any equipment which would pay for itself within a reasonable time should be installed so that the firm could turn out better products at lower cost.

Today, with a kill of 275 head per hour, the company makes maximum use of machinery in its slaughtering and processing operations. Two major departments—hog killing and cutting—will soon be re-equipped.

Another of the basic decisions made early by the management was to set up a progressive personnel program. From

### PRESENT AND ORIGINAL PLANT

Above is the present plant of the Reliable company which covers a quarter square block and is four stories high. A major addition was made in 1937 and a progressive program of modernization has been in effect for a number of years. The picture at right shows the plant prior to the addition.



the beginning it was decided to recruit employees from the neighborhood and to tie in the advancement of the company with that of the neighbors. Furthermore, it was decided to develop all supervisory and management personnel within the company. As a result of this program, at no time has the firm been compelled to go outside its own ranks to man its policy-making positions.

Taking the long view, the firm under Thompson's direction began in 1926 to hire young high school graduates and to upgrade them as they demonstrated capability. This policy has resulted in a highly stable and productive working force with 30 per cent having service records greater than 15 years and an average service record for all employees of 8.8 years.

Thompson states that it has always been Reliable policy to provide security for its employees to the limit of the company's ability. In departments such as kill and cut, the management believes that the experience of older workers more than offsets the slower tempo at which they may work.

It is the company's policy to encourage its departmental foremen to suggest improvements. To broaden their knowledge of methods the foremen are encouraged to visit other packing plants. The company is willing to exchange information on operating problems with other packers.

Until recently the firm was not in a

position to finance an employee retirement plan and, in view of the failure of some employee contribution plans, it was not felt desirable to urge such a program against the expressed reluctance of the staff. In 1942 the company decided it was in a position to contribute to an employee pension fund. At the present time the pension fund consists of \$200,000, contributed solely by the company, which is administered by a board of directors independent of management.

### Maintains Own Laboratory

It is indicative of the firm's progressiveness that it has recently established a laboratory manned by a full time chemical technician. Not only is this laboratory equipped to perform routine analyses on lard, by-products, canned meats, etc., and to maintain quality control over the firm's products, but it will also be used in various production experiments. One such project—on quick frozen pork chops and steaks—was recently tabled after thorough tests.

One of the plant departments which has recently undergone modification has been the boiler room. In common with many urban plants, where space is restricted, the plant installed a new L. Keeler 250 h.p. boiler. This was completely fabricated at the plant and had to be swung in through a knocked-down wall. When the boiler was installed, the wall was rebuilt with glass brick to

(Continued on page 34.)



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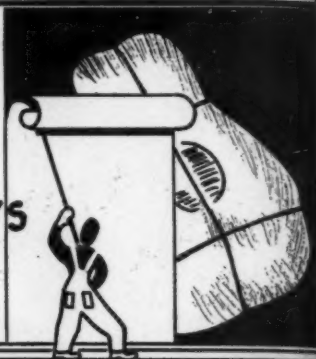
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# How Should I Advertise

NEWSPAPERS  
RADIO  
BILLBOARDS  
DEALER TRADE JOURNALS  
POINT-OF-SALE DISPLAYS  
TRUCKS



**P**REVIOUS articles in this series on meat industry advertising dealt with the varied promotional activities and experiences of a number of representative packers and processors, located in practically every section of the nation and ranging in size from the relatively large operator distributing a full line of fresh and processed products on the national geographic pattern down to the local sausage manufacturer supplying a rural territory of about 100 miles in radius.

This article will describe the comprehensive advertising program of the American Meat Institute, point out its value in promoting meat consumption and the general welfare of the industry and discuss methods for utilizing the Institute's campaign as a supplement to individual company programs and for adapting it as a strong selling tool in various plant trading areas across the country. All source material for this article was obtained from officials at the AMI general offices in Chicago.

Most industry executives are familiar with the more glamorous aspects of the AMI campaign, such as the Fred Waring radio show and the now famous bleed-red page advertisements appearing in the leading consumer magazines. However, no objective report on meat advertising would be complete without a detailed description of the program itself, its aims and accomplishments and the important part it plays in the promotional plans of a great many meat companies of every size.

## Speaks for All MEAT

The Institute program, considered by many experts in the advertising field to be one of the better examples of effective and successful trade association effort, can perhaps best be characterized as the representative of MEAT in the national marketplace. The entire campaign is designed to take the story of meat to the American public, educate them as to its value as a food and, through well timed suggestions on preparation and purchasing, materially to increase its consumption. Regardless of the particular product stressed, just plain MEAT is the theme and substance

## ARTICLE 7 OF A SERIES

of all the Institute advertisements.

The program is a cooperative one, directed by a 22-man planning committee consisting of meat packers and processors who are intimately concerned with the industry's problems and have the necessary know-how for advertising its products. It is supported by the great majority of industry firms, ranging in size from the smallest to the largest. The campaign details are administered by the Institute's staff and executed through Leo Burnett & Co., a Chicago advertising agency with nationwide facilities and a well trained staff of art, copy and media experts. The talents of the planning committee and the facilities of the agency are all directed towards furthering the welfare of the industry and of each sponsoring firm.

## Impact Felt Locally

The many faceted campaign utilizes all of the major advertising media and to such a degree as would be out of reach of the average packer. Radio, consumer magazines, newspapers, trade and professional journals and point-of-sale materials are employed consistently on a year-round basis and coverage is nationwide. Each year more than \$2,000,000 worth of meat selling messages blanket the United States. Irrespective of its scope, however, the AMI program is definitely local in its presentations to consumers of all trading areas throughout the country.

The Fred Waring show, for example, consistently rated among the top ten daytime radio programs, goes on the air for the industry and meat twice each week and the commercial messages in the course of one month (eight broadcasts) are carried over the National Broadcasting Co. network into more than 25 per cent of the radio homes in America. A recent survey conducted by the A. C. Nielsen Service reveals that above 20 per cent of the listeners hear at least one commercial and an average of six in that time.

The program is broadcast in the middle of the morning, at a time when Mrs.

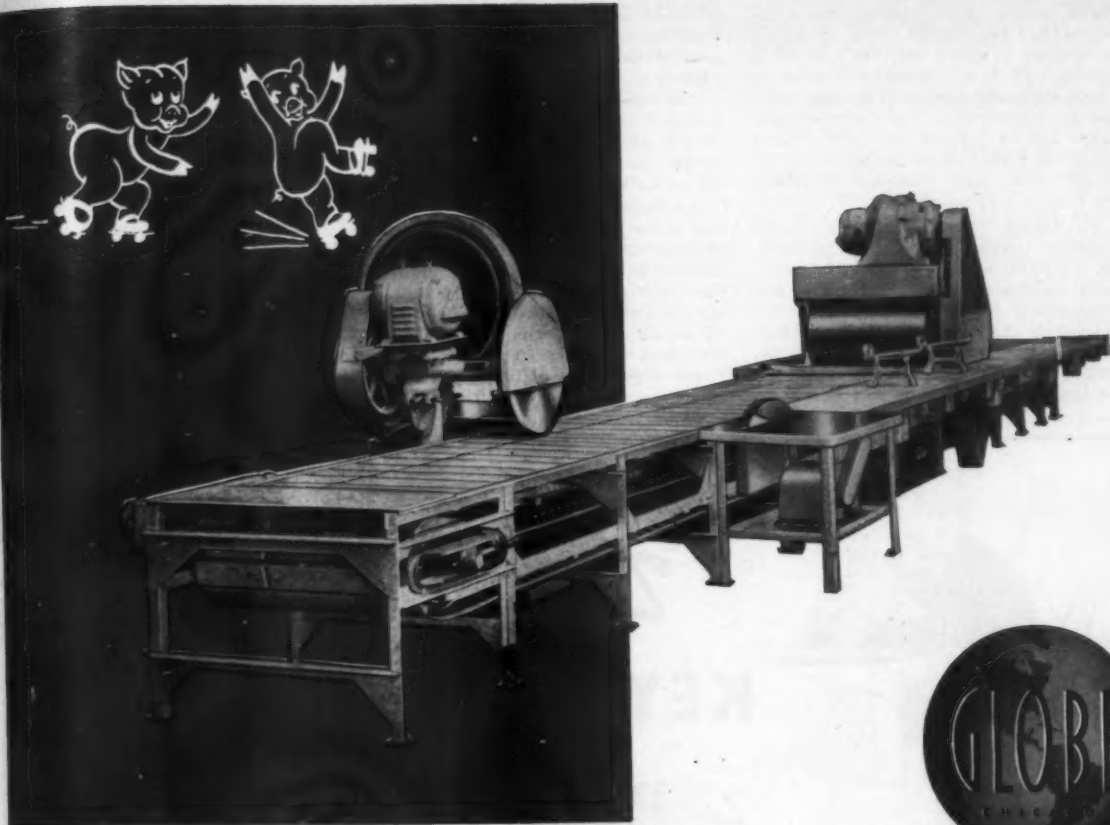
American Housewife is busy planning the evening meal and is eager for suggestions regarding the day's shopping list. The air-wave selling message reaches her while she is in a most receptive mood and the chances of influencing her buying decisions are greater. Her home, it is pointed out by AMI executives, is in some local neighborhood and the retail shop where she will make her purchase lies within the sales territory of one or more local packers. If, after hearing the radio message, she decides to build the day's menus around meat, the sales volume of one or another of the program sponsors is increased and cooperative advertising has done its job.

This same local value aspect of the program holds true in regard to all of the major media used in the campaign. *The Saturday Evening Post* and *Life* magazines, in which the AMI carries a full page each month, are two of the country's largest circulation publications. They are delivered nationally but each issue goes into a home in one of thousands of neighborhoods. The influence exerted by the advertisement for meat is a local influence and will rebound to the benefit of the local packer or meat processor who supplies the outlet in which the purchase is made.

## Local Sales are Aided

Other women's service publications, such as *McCall's*, *Good Housekeeping*, *Ladies Home Journal* and *Woman's Home Companion*, act in the same manner. The Institute ads, appearing in two of the above mentioned magazines each month, and in each one six times a year, make an appeal and provide a service to millions of consumers, located in thousands of market areas. Whatever influence they have on the reader's food buying habits will increase meat consumption in the distribution territories of local packers and make possible additional sales of such packers' products.

Newspapers—more than 400 of them in approximately 300 cities and towns—are used by the Institute for promoting sales of so-called problem products. This personal and highly flexible selling tool is ideally suited for carrying me-



# GLOBE EQUIPMENT

## *Speeds up HOG CUTTING*

### *...Reduces WASTE!*

You can reduce hog carcasses to choice cuts faster with Globe Layouts because:

- Variable-speed table-drive permits efficient long or short runs.
- Built-in shoulder cut-off knife and production line removal of feet and neckbones increase efficiency.
- Cutting operations are fast, safe, stable and continuous. They're clean and precise, too, reducing waste.

Gusset-reinforced moving-top-table is strong and stable. Conveyor chain is grease-packed at the factory and requires no additional lubrication. Feet adjust for level installation on uneven floors, and

flights are galvanized or stainless steel. Supplementary conveyor tables permit ham and shoulder removal and other auxiliary operations. Bone and band saws may be added as needed.

Write for complete details.

32 Years of Serving the Meat Packing Industry With Expertly Designed Equipment

# The GLOBE Company

4000 SO. PRINCETON AVE.  
CHICAGO 9, ILLINOIS



sages to the buying public when and where they are needed. They can easily be spotted so as to get the utmost in coverage in those particular territories where a certain message may be needed and an intensive special purpose campaign can be inaugurated almost at a moment's notice. An example of this is an AMI newspaper program for selling the Utility beef surplus.

In addition to use of the above broad coverage media, aimed at consumers, the AMI carries on a consistent promotional campaign in various trade and professional publications, such as the Journal of the American Medical Association and other limited readership papers. This program is designed to tell the industry's story and sell the value

of meat in the diet to leaders in the fields of medicine, nutrition and other related sciences, all of whom have a profound influence on the eating habits of the nation. The advertisements reach a highly intelligent audience and serve as a testing ground for development of health themes which can eventually be aimed at the consumer.

An example of this type of advertising is the current campaign to convince medical men of the health benefits to be derived from eating a substantial breakfast built around meat. AMI executives are fully aware of the influence wielded by doctors over patients in matters of diet and they hope eventually to develop a consumer campaign, based on this experience and aimed at recaptur-

ing the breakfast market for the meat industry.

Perhaps the most important of all the Institute's advertising activities, from the standpoint of individual sponsors who use it as a supplement to their own promotional programs, is the point-of-sale display material regularly furnished to participants. This material consists of color posters reproducing the artwork in current magazine advertisements but redesigned for retail merchandising use. These displays tie in perfectly with the national advertising and beam the selling message at shoppers at the point where it will do the most good.

The posters carry illustrations and descriptions of various meat cuts and products on the famous red-bleed background and copy informs the reader of the nutritive value and ease in serving and offers menu suggestions for the various products. The overall theme again is meat and there is no brand or company name appearing anywhere. The packer who displays these posters over the meat counter in his retail outlets derives as much promotional value from them as he would were the displays built around his own name or trademark.

#### Retailer Selling Aids

In addition to supplying the posters, the AMI offers participants in the program product mats for use by their retail customers which illustrate various meat cuts and products and are suitable for reproduction in the retailer's advertisements, plus a catalog of promotional ideas and selling lines. There is no charge made for this service, said by retailers to be one of the finest and most complete of its kind in existence.

By first selling his own sales organization on the value of installing and maintaining AMI point-of-purchase materials in retailers' stores and then following through with a definite placement program, strengthened by merchandising aids of his own, the packer can develop a powerful retail-level advertising plan for his own products. This can be invaluable to the operator with a very limited advertising program, or with no program at all.

Even those plants with fairly extensive company campaigns, however, can increase their effectiveness by taking full advantage of this display service and by gearing their promotion to tie in more closely with AMI efforts. The Institute program supplies extensive national advertising and makes a strong case for meat; the alert executive, with a little planning and at low cost, can make this broadcast promotion work more effectively for his own firm and tie it down to a direct plug for his own products in local trading areas.

It is a well established and generally accepted fact that brand name product advertising—no matter how extensive—will not substantially increase overall meat consumption. Neither will it supply adequate representation for MEAT (all edible parts of animals, the com-



## Dial KEYSTONE for RESULTS

For its *results* that count. And when you dial KEYSTONE with an offering or inquiry . . . if it is at all humanly possible . . . you will get honest-to-goodness *results*.

The KEYSTONE BROKERAGE COMPANY has long realized that the competent broker must render a **real service** to each client—big or small. KEYSTONE renders that kind of service by conscientiously following through every inquiry and offering. This follow-through ends only after delivery of the product is made.

The next time you want to contact brokers who will do their very best to get the results you want . . . dial (or wire) a KEYSTONE office:

### KEYSTONE BROKERAGE COMPANY

#### BOSTON:

84 State Street  
Boston 9, Mass.  
CAPitol 7062

TELETYPEWRITER BS 515

#### PHILADELPHIA:

1737 Chestnut Street  
Philadelphia 3, Pa.  
Rittenhouse 6-2062

TELETYPEWRITER PH 261

#### CHICAGO:

141 W. Jackson Blvd.  
Chicago 4, Ill.  
WABash 8536

TELETYPEWRITER CG 958



COMPLETE BROKERAGE SERVICE  
TO THE MEAT INDUSTRY



plate carcass) in the nation's marketing places. The meat packing industry is subject to competition both from within and from without and meat must compete for its share of the average man's 40-oz. stomach with all other food products. The American Meat Institute advertising program is designed to help meat hold its place in the diet, despite that competition.

## MEXICAN MEAT PLANTS

The Mexican Department of Agriculture announced this week that the first of eight packing plants to supply the domestic and foreign market, and to funnel off some of the cattle which were exported to the United States before the border was closed because of foot and mouth disease, will be opened soon at Tampico. Other packing plants will be operated at Ciudad Juarez, Chihuahua, Torreon, Coatzacoalcas, Manzanillo and two other port cities yet to be chosen.

The Tampico plant will supply British, French, Dutch and Belgian markets. The plant will dress and freeze meat for shipment in refrigerator ships, two of which will work out of the port. The Tampico plant is expected to be the largest of the eight to be opened and will have a maximum capacity of about 100,000 tons of dressed meat per year.

Formerly Mexico exported around 500,000 head of cattle per year from the area not yet affected with foot and mouth disease.

## DR. ROSS' CANNED DOG FOOD PROMOTED IN WESTERN DRIVE

Dr. Ross' Food Co., Los Angeles, has scheduled a four-color ad campaign, including a premium offer, for the Pacific Coast states for its canned dog and cat food. Pet owners are told the product is made expressly "For Dogs of Discrimination." Full-page insertions will be carried in western units of *The American Weekly* and *Parade*, supported with newspaper space, spot radio, painted boards and 24-sheet posters featuring the campaign theme. Newspaper ads are also being used in New Orleans and Honolulu.

## PAYROLL TAX FROZEN

A law freezing the Social Security tax rate at 1 per cent on employee's wages and a like amount on employer's payrolls was rushed through Congress late this week and now goes to President Truman for approval. The House and then the Senate passed the bill quickly after a deadlock had been broken in conference committee.

Legislation agreed upon this week provides for a 1 per cent rate for two years; the rate will be stepped up to 1.5 per cent in 1950 and to 2 per cent in 1952. It would then remain at that level.

## HOG PRODUCTION PROGRAM

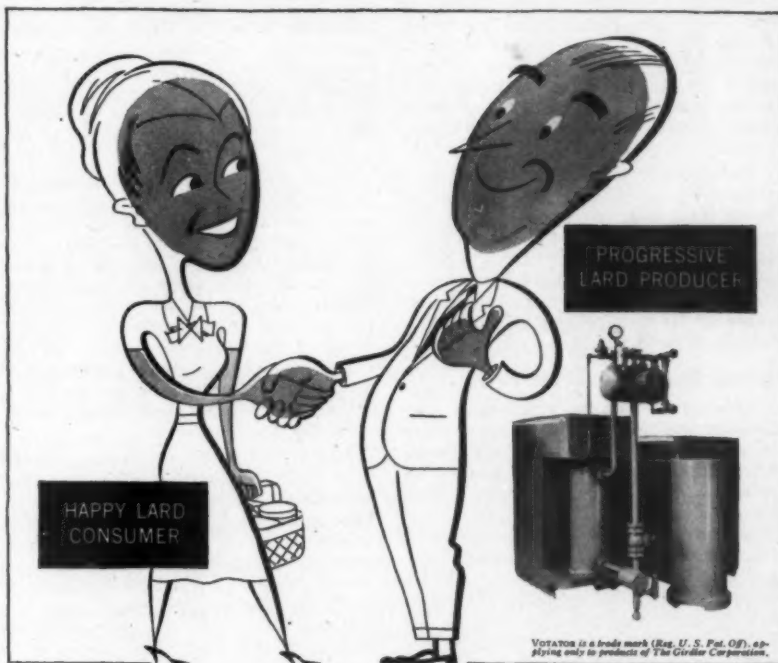
The Maryland Swine Producers Association has been established to help state farmers carry out a complete swine production program, it was revealed recently by Ural G. Bee, extension animal husbandryman at the University of Maryland. A group of commercial producers, livestock commission men and packer representatives formed the organization to increase pork production, improve breeding, management and feeding practices and to produce a hog which will be more acceptable to the packer and valuable to the producer. Provisions have been made to have each enrolled farm inspected by a scoring committee. Farms

receiving a satisfactory score will be given a certificate entitling the producer to a premium price.

## MAKE STUDY OF USDA

The House agriculture committee announced this week that it will conduct a thorough and complete study of the basic functions and activities of the U. S. Department of Agriculture. A subcommittee will take each law and find out what personnel are working under it and what funds are being spent.

Literally thousands of laws conferring some power or function on the department have been passed by Congress since it was founded in 1862.



# Shake, Pal!

Better business in lard depends on making friends with Mrs. Consumer by providing an obviously better than ordinary product. Merchandising-minded packers accomplish this, at the same time reduce production cost, by converting to VOTATOR lard processing apparatus.

It handles the transition from hot fat to cooled, congealed lard on a continuous, closed basis, in less than half the floor space required by open methods, with economical use of refrigerant and labor. Scientifically determined agitation, perfect control over air, time, and temperature assure uniformly fine texture, correct plasticity. VOTATOR processed lard looks better, cooks better, tastes better, keeps better, sells better.

VOTATOR lard processing apparatus is available in fully developed standard models, ranging in capacity from 3000 pounds to 10,000 pounds per hour. The VOTATOR engineering department offers a qualified service in meeting special plant requirements.

**THE GIRDLER CORPORATION, VOTATOR DIVISION, LOUISVILLE 1, KY.**

150 Broadway, New York City 7

2612 Russ Bldg., San Francisco 4

617 Johnston Bldg., Charlotte 2, N. C.

**Votator**

**LARD PROCESSING APPARATUS**

# Production and Consumption of Horse Meat Continues Up

BY EDGAR G. HENNING

Foods, Fats, and Oils Section Office of Domestic Commerce

**H**ORSE MEAT is among the group of commodities which gained wider use during the war as substitutes for scarcer necessities. However, the favorable position of the industry is not attributed to any widespread acceptance of horse meat as an article of human diet. Although figures are lacking, the quantity of horse meat consumed by humans in this country is unquestionably small. Sales increased during the war where prevailing regulations permitted but fell at once when other meats became available. The great bulk of the product flows into export trade or is consumed in the manufacture of pet foods.

Even before the war, there was a noticeable increase in the quantity of horse meat used in animal foods. During the war the industry underwent a rapid expansion because of the scarcity of other meats. It has been able to hold its gains in the postwar era largely because of its quality and relative price compared with other meats.

## Local Regulations Vary

Because of varying regulations controlling the sale of horse meat, there is no set form of marketing. Some areas will not permit horse meat to be sold in the same establishment with other meats. Zoos, circuses and animal farms may purchase the meat directly from the slaughterer and have it shipped to them, fresh or frozen. In some places routes have been established to deliver small quantities directly to the home. Horse meat is also canned or frozen to be retailed. Exported horse meat—usually boneless—is either canned or shipped in the frozen form.

During the war, the price of horse meat was regulated by the Office of Price Administration (MPR 367). Amendment 2, May 7, 1943, permitted

the seller of inspected carcasses, sides or any portion or cut, if sold by the slaughterer or independent wholesaler to receive \$7.50 to \$8.75 per cwt. (depending on the zone). The retailer could receive from \$14 to \$16 per cwt.

The number of horses in the United States has been constantly declining, decreasing from 21,482,000 in 1919 to 7,251,000 on January 1, 1947. Increased slaughter of wild horses threatens their extermination in a few years if present slaughter rates are continued. Slaughterers are finding it increasingly difficult to locate new sources of supply and, as a result, the price is expected to rise somewhat.

Horse hides are sent to tanneries to be manufactured into leather products; glands are sold to pharmaceutical manufacturers; hair, mane and tail go to hair-goods manufacturers, while tallow and grease are used by soap companies. Heart, lungs, and other edible offal are fed to fish and carnivorous animals. Some of the other by-products include horse oil, gelatin, glue, fertilizer, and high-protein feed. There is normally a constant demand in some European nations for horse casings.

The Horse-Meat Act was approved July 24, 1919, and inspection of edible horse meat started in September 1919. The act requires that establishments in which horses are slaughtered for interstate or foreign commerce shipments have federal inspection, if the meat is to be sold for use as human food. The establishment must be separated from those slaughtering other animals, or where the meat products of other animals are handled. The horses must be free of specified diseases. Horse meat must be adequately labeled as indicated in the act, and specified stamps and certificates are issued for each shipment for export from the United States.

## HORSE PLANT OUTLOOK

This article was prepared for the Office of Domestic Commerce of the U.S. Department of Commerce and gives some facts on an interesting offshoot of the meat packing industry.

A horse meat producer who has been in a position to observe both the operations of horse meat plants and those in the meat industry recently made the following comment to The National Provisioner.

"The horse meat business was fairly profitable a couple of years ago, but so many companies have entered the field that the cost of livestock has risen to a point where the margins are just about like those in the meat packing industry in general. It has become a question of maintaining a volume business. If we were not already in the business, I don't think that we would undertake to enter it in view of the rising cost of horses and the diminishing supply.

"One of the main features in the outlook for this industry is the declining number of horses on farms. The number of horses on farms has declined almost continuously since 1918, and if the same thing should continue for another ten years, the only horses may be those in zoos."

In addition, horse meat is covered by regulations of the federal Food, Drug, and Cosmetic Act, as well as numerous regulations of states and municipalities.

During the prewar years (1936-39) there were only three horse slaughtering establishments operating under federal inspection. These plants slaughtered annually an average of less than 20,000 horses. By February, 1947, there were 23 establishments reporting, and in the eight-month period, July, 1946 to February, 1947, these plants slaughtered 156,872 animals.

Horse meat for export is not subject to allocation by the International Emergency Food Council, and no export license is required.

The Commercial Intelligence Division of the Department of Commerce has lists of foreign purchasing agents located in the United States, which may be obtained upon request.

During World War I and immediately following it, there was a good demand in Europe for United States horse meat, because of the depletion of European herds of cattle and hogs. A similar condition exists today. However, shortly after World War I, the demand declined, and the only country to continue importing the United States product in any significant quantity was the Netherlands, averaging 2,380,000 lbs. annually for the years 1930 to 1940.

United States exports of horse meat have increased from a yearly average of 3,000,000 lbs. during the prewar period (1930-40) to almost 41,500,000 lbs.

**HORSES SLAUGHTERED, ESTIMATED TOTAL MEAT PRODUCTION AND AMOUNT FABRICATED UNDER FEDERAL INSPECTION, 1940-47**

Fiscal year ended June 30	Number slaughtered	Product	Weight (in pounds)
1940	28,178	Total, fresh, estimated <sup>1</sup>	20,000,000
		cured	1,990,353
		chopped	2,827,630
1941	14,641	Total, fresh, estimated <sup>1</sup>	11,000,000
		chopped	848,797
1942	30,787	Total, fresh, estimated <sup>1</sup>	22,000,000
		chopped	2,194,623
1943	39,935	Total, fresh, estimated <sup>1</sup>	28,000,000
		chopped	6,602,881
1944	60,501	Total, fresh, estimated <sup>1</sup>	43,000,000
		chopped	10,235,348
1945	59,674	Total, fresh, estimated <sup>1</sup>	42,000,000
		cured	814,834
		chopped	8,871,887
1946	103,880	Total, fresh, estimated <sup>1</sup>	78,000,000
		cured	5,431,069
		chopped	13,087,770
		canned	9,114,669
		cured	7,555,497
		chopped	17,287,527
		canned	56,572,391
		rendered	15,790
1947		Total, fresh, estimated	165,000,000

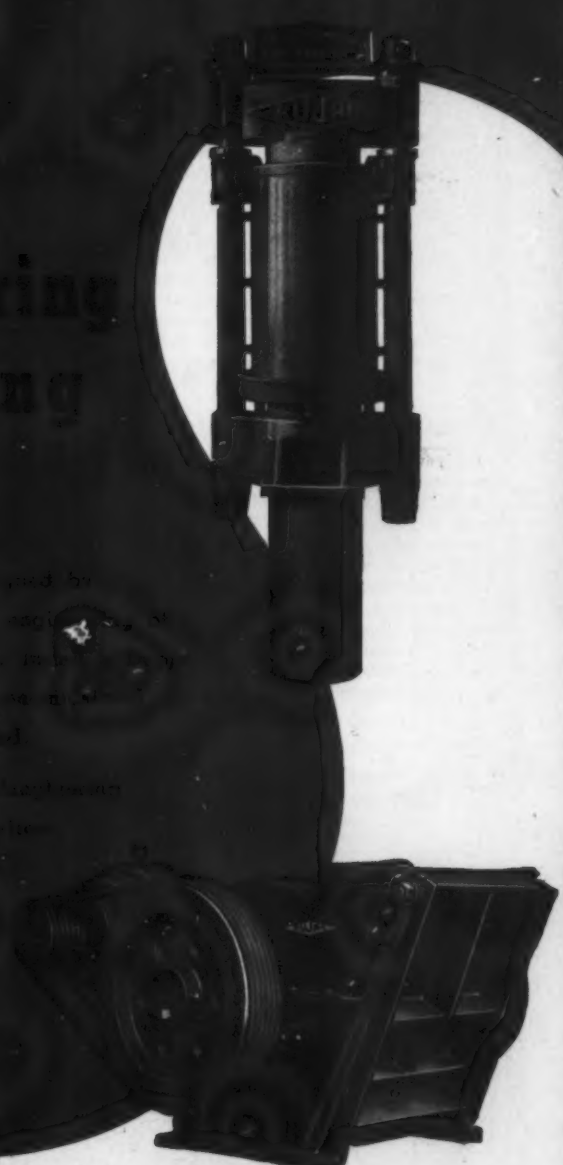
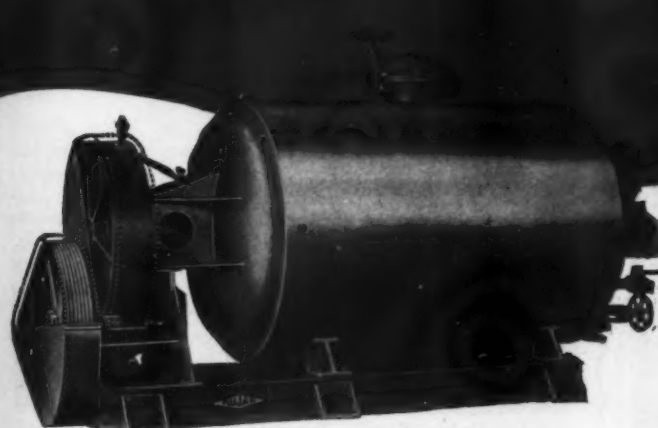
<sup>1</sup>Based on weight of dressed carcass equaling 700 lbs.

Source: Meat Inspection Division, Bureau of Animal Industry.

# Check these advantages of **DUPPS** rendering and slaughtering equipment...

**Practical Design**—Every Dupps machine is designed by engineers with vast practical experience in the rendering and slaughtering equipment. When you make a Dupps machine, you know that it will give you the most efficient service in the operation in which it is needed.

**Stiffest Substructure**—In the Rendering and Slaughtering equipment, a built-in rigid steel substructure gives you long wear and tear, low maintenance and low operating cost in your plant. Write us today for a literature on Dupps Rendering and Slaughtering equipment.



THE JOHN J. **DUPPS** COMPANY  
AMERICAN BLDG., CINCINNATI, OHIO



during 1946. In the prewar days, most of the exports went to the Netherlands, but during 1946, relatively large quantities were also shipped to France and Czechoslovakia. During January, 1947, 17,258,069 lbs. of horse meat were exported from the United States. Czechoslovakia took 10,026,616 lbs.; Sweden, 2,609,312; France, 2,038,200; Poland and Danzig, 1,715,035; Austria, 603,480 and the Netherlands, 265,426 lbs.

Processors of horse meat have acquired what appears to be a permanent and greatly expanded market for their product. Many wartime producers who prepared their product for human consumption are now making plans to concentrate on production for the animal food market. Beyond the export demand by European nations for horse meat for human food, most of the meat produced in the United States undoubtedly will be consumed by carnivorous animals.

### USDA FOOD DELIVERIES

Deliveries of agricultural commodities and food products by the U.S. Department of Agriculture to foreign governments, UNRRA, and to U.S. agencies totaled 1,752,000,000 lbs. in May against 2,450,000,000 lbs. in April. Deliveries to foreign governments included no meat and 2,500,000 lbs. of oleomargarine. Food products delivered to UNRRA included 918,064 lbs. of canned meat, 5,430,030 lbs. of horse meat and gravy and 5,000,000 lbs. of fats and oils.

Transfers to other government agencies included 1,741,924 lbs. of canned meats.

The USDA has also announced that during May it bought no meats or fats and oils for its supply program, territorial emergency, Red Cross or others.

### FINANCIAL NOTES

The board of directors of Armour and Company this week authorized payment of all accruals and the current dividend on its \$6 prior preferred stock. The total, amounting to \$16.50 a share, will be paid October 1 to holders of record August 26. Payment of the dividends applies to 500,000 of the 532,996 shares of the \$6 preferred outstanding. Directors authorized a call for redemption on October 1 of the remaining 32,996 shares, plus accrued dividends. They also authorized the call for redemption and retirement on October 1 of all outstanding 33,715 shares of 7 per cent cumulative preferred stock. Redemption price of these shares, including dividend accruals, is \$183.25.

George A. Eastwood, Armour president, reported that the company completed the sale of \$35,000,000 of 25-year 3½ per cent income debentures (subordinated) to a group of insurance companies and simultaneously redeemed its outstanding issue of \$21,000,000 of 3½ per cent debentures of 1971.

These formal actions gave effect to a refinancing plan announced on July 18.

### REFRIGERATION STANDARDS FOR MOTOR TRANSPORT OF FOOD WILL BE STUDIED

Preliminary steps on a research program concerning all phases of equipment requirements and operating procedures for motor freight transportation of perishable commodities were taken at recent meeting in Washington of representatives of the American Trucking Associations, the Truck-Trailer Manufacturers Association and the U.S. Department of Agriculture. It was proposed that a research committee on refrigerated motor transport be formed of representatives of the perishable food processing industries, the trucking industry, truck-trailer equipment manufacturers and experts from the U.S. Department of Agriculture. A committee of about sixteen members is planned.

Of long range character, the program's basic purpose is to determine the refrigeration efficiency of motor freight equipment for the protection of perishable foods under normal operating conditions encountered in the United States. Ultimate aim of the program, it was announced, is to establish equipment standards and operating standards for intense refrigeration and for modified refrigeration to meet the requirements of various types of perishable commodities. At the outset, the study will be confined largely to long-haul transportation by motor truck.



**Mc CORMICK**

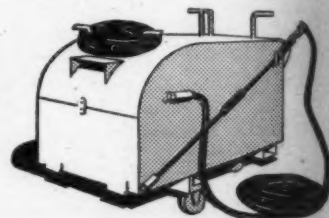
*Fine Spices*

Mc CORMICK & COMPANY, INC.  
BULK SPICE DIVISION  
487 WASHINGTON ST. - NEW YORK, 13, N.Y.  
TELEPHONE: WORTH 4-5910

## New Unit

## Speeds

## Smokehouse Cleaning



**MAKE** easy work of a tough job. Clean smokehouses faster and at less cost with the new **OAKITE HOT-SPRAY UNIT**. This unit shoots two gallons of penetrating Oakite detergent solution per minute at thirty pounds pressure. Avoids work-slowng, poor visibility of steam cleaning. Soaks off creosote and burned-on grease. Eliminates grease-fire hazards. Cuts wall cleaning time. Safe to use on brick, cement, plaster, tile, metal. Use it, too, for speedy cleaning of floors, kettles, ducts, chill vats.

How the Oakite Hot-Spray Unit works and how it can speed-up your cleaning jobs are outlined in free Oakite Service Report. Write.

**OAKITE PRODUCTS, INC., 20A Thames St., NEW YORK 6, N. Y.**  
Technical Service Representatives in Principal Cities of the U. S. and Canada

**OAKITE** Specialized **CLEANING**  
MATERIALS • METHODS • SERVICE FOR EVERY CLEANING REQUIREMENT



Protected by  
Patapar  
Vegetable  
Parchment

Patapar Keymark

...simple way  
to remind your  
customers...

Protected by  
Patapar  
Vegetable  
Parchment

**It's free —**

When you use Patapar\* Vegetable Parchment wrappers you are giving your product the best protection money can buy. So why not remind people of that fact. We've designed the Keymark for just that purpose. People everywhere have come to know the Keymark from Patapar advertisements in national magazines. And when they see it on your wrappers it reminds them the product inside is well protected. We'll gladly include the Keymark on your next order for printed Patapar. Just ask us. No extra cost.

As for printing — we do that right here in our own plants. We'll print your Patapar wrappers in one color or several colors — by letterpress or offset lithography.

\*Reg. U. S. Pat. Off.

**Patapar — the high wet-strength paper  
that resists grease, too**

**Paterson Parchment Paper Company • Bristol, Pennsylvania**

Headquarters for Vegetable Parchment Since 1885

WEST COAST PLANT: 340 BRYANT STREET, SAN FRANCISCO 7, CALIFORNIA

BRANCH OFFICES: 120 BROADWAY, NEW YORK 5, N. Y. • 111 WEST WASHINGTON ST., CHICAGO 2, ILL.

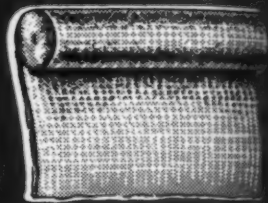
# for Proper Protection of your Meat Products specify "EAGLE BEEF" TEXTILE COVERS!

Give your quality meats the protection they deserve. Order EAGLE Covers for positive protection from dirt and handling, and for eye-appealing quality.

Selected materials and modern manufacture count for the ever increasing demand for EAGLE Covers. Let us know your requirements.



STOCKINETTE  
BEEF TUBING



MUSLIN & CHEESECLOTH  
BOLT & BALE

- |  |                     |
|--|---------------------|
| BARREL COVERS                            | BEEF CLOTH IN ROLLS |
| BOLOGNA TUBING                           | BURLAP BAGS         |
| CANVAS PRODUCTS                          | CATTLE WIPE         |
| CHEESECLOTH                              | COTTON BAGS         |
| FRANKFURTER BAGS                         | HAM TUBING          |
| *FRIDGI-NETTE FOR FROZEN POULTRY & FOODS |                     |
| POLISHING CLOTHS                         | SECUR-EDGE SHROUDS  |
| STOCKINETTE BAGS                         | TIERCE LINERS       |
| TRUCK COVERS                             | SHROUD PINS—SKEWERS |

\*NEW AND IMPROVED STOCKINETTE FOR FROZEN  
FOODS, MANUFACTURED BY EAGLE BEEF CLOTH CO.



FRIDGI-NETTE FOR FROZEN POULTRY

Manufactured by

## EAGLE BEEF CLOTH CO.

276 NEWPORT ST., BROOKLYN 12, N. Y.

Makers of Textiles for Meats Since 1929

AGENTS IN PRINCIPAL CITIES

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Vice

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# Up and down the MEAT TRAIL

## John Schmidt New Armour Vice President, Comptroller

John Schmidt, assistant comptroller, assistant secretary and general auditor of Armour and Company, has been elected vice president and comptroller to fill a vacancy caused by the death of the late John A. Lane. Mr. Schmidt is a veteran in the Armour organization, having joined as a messenger boy in 1915. He has been connected with the accounting division since his return from military service in the first world war.



J. SCHMIDT

At the same time it was announced that A. H. Van Kampen was elected assistant comptroller and K. E. Grossnickle, general auditor. The latter had been assistant general auditor with a company service record dating back to 1918. Mr. Kampen has been in the accounting division in various capacities since 1927.

## Hot Springs Packing Co.

### Reorganized; Will Expand

The Hot Springs Packing Co., Inc., Hot Springs, Ark. has been reorganized. The full authorized capital stock of \$75,000 was purchased by W. Jacob Weston, Jason D. Weston, Elisha J. Weston and Benjamin Kulp. Officers of the corporation were elected as follows: President, W. J. Weston; vice president, E. J. Weston; secretary-treasurer, J. D. Weston, and chairman of the board, Mr. Kulp.

The company plans to undertake an extensive remodeling and expansion program in the near future.

## Fitzsimmons Stores Will

### Dispose of Packing Plant

Operations at the Imperial Meat Packing Co., Imperial, Calif., subsidiary of Fitzsimmons Stores, Inc., ceased on July 15 and the plant will be sold, according to T. G. Hughes. The plant, which is located on 8 1/4 acres of land, has a pen capacity of 500 cattle and 200 hogs, and a slaughtering capacity of 400 cattle and 100 hogs a week. The main structure houses slaughtering, chill rooms and cutting rooms, smoke-houses and sausage kitchen and hide storage facilities. The plant also includes two smaller utility buildings.



"See here, McTwerp, I thought I warned you not to be taking this short cut through the First Aid on your way to the cutting floor."

## J. & F. Schroth Packing Co. Elects New Vice President

James S. Shropshire has been elected vice president of the J. & F. Schroth Packing Co. of Cincinnati, O., William H. Schroth, president, announced this week. Lawrence H. Willig, head of a Cincinnati accounting firm, who had served temporarily as vice president, resigned from that office but continues as secretary of the company. Shropshire is a veteran of World War II and a graduate of the University of Kentucky college of agriculture.

## National Livestock Show to Be Held in St. Louis

Plans for an annual national livestock show to be held at St. Louis, Mo. were made at a recent meeting there attended by about 200 representatives of the livestock and meat packing industries. John F. Krey, executive vice president of the Krey Packing Co. and chairman of the board of the American Meat Institute, presided at the session.

Speakers included W. O. Cox, for the past 12 years manager of the Houston (Tex.) Fat Stock Show, and Herman Engle, manager of the Tulsa, Okla. livestock show. A committee to draw up articles of incorporation, constitution and by-laws will be appointed by E. G. Cherbonnier, chairman of the agricultural committee of the St. Louis Chamber of Commerce, which sponsored the meeting.

## Personalities and Events of the Week

- The Landers Packing Co. plant in Denver, Colo. is expected to be completed and in operation by September 1. It will have a capacity of 10,000 sheep a week and will include a wool pullery. Plans call for a wool scouring mill and a leather tannery to be added later.

- The new \$100,000 plant of the David Pass Packing Co., located on the Denison highway near West Helena, Ark., was opened for public inspection recently. Equipped to slaughter and process 40 head of cattle and 300 hogs a day, the unit has almost 4,000 sq. ft. of floor space and was designed especially for ease in handling meat efficiently.

- James L. Dickens, 79, former executive of the Layton Packing Co. of Milwaukee, Wis., died recently after a long illness. As a young man he joined the Layton company, which was founded by his cousin, Frederick Layton. He was secretary of the firm when he retired in 1935 after it was absorbed by Swift & Company.

- Einar With of A. I. With Co., Oslo, Norway, visited the Chicago offices of the Cudahy Packing Co. recently and discussed business with company officials. His firm, which was founded by his uncle, has represented Cudahy in Norway since 1890. Mr. With was accompanied by his wife.

- O. J. Boon, assistant district branch house sales manager for Swift & Company at St. Paul, Minn., has been trans-



ferred to San Francisco, Calif. to take over similar duties for the company's West Coast district. His successor at St. Paul is G. W. Brackenbury. Boon, a 27-year veteran, was hired as a student salesman at the Swift branch at Portland, Ore. He continued in sales at various West Coast branches, was manager at Bellingham, Wash. for five years before being transferred to Portland. Brackenbury also began as a student salesman, at Minneapolis. By 1937 he was assistant manager and served in a similar capacity at other Minnesota units. He was later manager of the Swift branch at Cedar Rapids, Ia. and at Grand Rapids, Mich. and spent more than a year in training at the company's general offices in Chicago.

● William L. Maxson, 48, internationally known for his work in developing frozen foods, died recently in Boston. He became ill while there on a business trip and died following an operation. Mr. Maxson organized Maxson Food Systems, Inc., was chairman of the board of directors of the Victor Electric Products, Inc., which was absorbed by W. L. Maxson Corp., New York engineering and manufacturing firm, of which he was president.

● The Cleveland Sausage & Packing Co. of Shelby, N. C. has been incorporated by Joseph J., Zeneca and Robert F. Scruggs to deal in livestock and meats. The corporation is capitalized at \$100,000.

● The Lancaster (Calif.) Packing Co. began operations in a new plant early this month. J. W. Driscoll, owner, has reported. Driscoll stated that the old plant will be used as a wholesale cutting division.

● L. M. Tarvestad, president of the Fargo (N. D.) Packing Co., announced that work has started on a \$60,000 plant in southwest Fargo.

● F. W. Durkee, jr., has taken over the editorship of *The Armour Star*, Chicago plant publication of Armour and Company.

● The Manhattan Meat Packing Corp. has been incorporated at New York city by F. R. Herbert. Five hundred shares of no par value stock were issued.

● Articles of incorporation for the Milan Packing Co. with headquarters in Cedar Rapids, Ia. and operating a plant in Milan, Ill., have been filed with the Iowa secretary of state. The plant has been operated as a partnership by H. C. Colgan and E. L. Mead since they purchased it about a year ago from James A. Dugan. Officers are: President, R. C. Bakewell; executive vice president, R. B. Mead; vice president, Wesley W. Richards; secretary, Mead, and treasurer, Colgan.

● Clyde F. House, veteran wholesale meat market reporter for the U. S. Department of Agriculture in New York city, retired this month, the Production and Marketing Administration announced. Since 1931 Mr. House had covered the New York wholesale dressed meat market for the Department, issuing daily and weekly reports on market activity. Entering the fed-



SWIFT OFFICIAL AWARDED AMI  
25 YEAR BUTTON

M. L. Westering (left), head of the soap department of Swift & Company, proudly displays his new silver American Meat Institute pin to E. A. Moss, vice president in charge of the soap and cleanser department, who made the presentation on June 27. Westering, who joined the company in 1922, has been head of the soap department since 1941 and has supervision over all industrial and consumer types of soaps and cleansers.

eral service in 1911 when federal meat inspection was only a few years old and federal meat grading was still several years away, he served at various times as a meat inspector, grader and market news analyst, and prior to that had spent ten years with various meat firms. In 1919 he took a leave of absence to inspect meat for the French government.

● Facilities for inedible rendering are being added to the Reh Brothers Packing Co. plant near Natoma, Kans.

● E. Y. Brickhouse is seeking a ten-year lease from the Norfolk Southern Railroad on property the company owns near Elizabeth City, N. C. Brickhouse desires to build a \$30,000 meat packing plant on the tract. The Elizabeth City Chamber of Commerce, through its new industries committee, has been working with him to obtain the lease.

● Paul Taussig, 49, well known veterinarian, rancher and cattle breeder of Parshall, Colo., died recently. He had been a member of the Colorado board of cattle inspection and a past director and member of the Western Stock Show Association.

● Arthur J. Guillot has been elected president of the New Orleans Butcher's Cooperative Abattoir, Inc. Other officers are: First vice president, J. M. Arthus; second vice president, S. O. Courrege; secretary, J. Sidney Lambert, and treasurer, Blaise Camel.

● Weller H. Noyes, 87, Cresskill, N. Y., retired manager of Swift & Company's East Side Packing plant in New York city, died on July 20.

● The Sherman Frozen Food Locker, Sherman, Tex., has been reincorporated and the name changed to the Sherman Packing Co., Inc. Officers are: President, W. L. Pickens; vice president, Prentice Wilson; secretary-treasurer, V.

D. Bostick, and manager, Jack Park. Park announced that extensive plans have been made for improvement of services and that the wholesale meat business will be expanded.

● Ernest M. Champion will build a packinghouse at Brunswick, Ga. for slaughtering cattle and hogs. Building will be of concrete block and brick.

● L. C. Rogers, 67, wholesale meat dealer of Harrodsburg, Ky., widely known in the area for the "country sausage" he produced and distributed, died recently at his home.

● Meat curing facilities and a locker room have been completed at the plant of the Cold Storage & Marketing Center in Water Valley, Miss. Stanley Morgan is manager of the firm, which is owned by C. H. Wood and W. E. Blackmer.

● The Eastern Packing Co., Temecula, Calif., operated by C. S. Fleischman, discontinued operations on July 12 and will be sold, Fleischman has announced. The plant has a weekly capacity of 250 cattle.

● The Krehbiel Packing Co. has begun operations at Trenton, Mo., under management of Beverly Rush. The plant has facilities for cattle and hog slaughtering and processing and inedible dry rendering.

● John F. Saunders, jr., president of the Saunders Importing Co., Boston, has been appointed to the executive committee of the board of governors of the Notre Dame Alumni Association.



J. SAUNDERS

He had previously represented Massachusetts on the association's board of governors. Saunders, who received his Bachelor of Arts degree "cum laude" in 1931, was prominent in extracurricular activities. He served as president of the senior class, manager of the Notre Dame football stadium and chairman of the undergraduate group to raise funds for a Knute Rockne memorial. Before forming his own firm, Saunders was associated with Early & Moor as vice president, general manager and director. He was also for some time executive vice president of the Natural Casing Institute.

● Operations at the Chipola Freezing Co., Marianna, Fla., are expected to begin by October 1, officials have announced. Facilities for slaughtering and processing, storage rooms and lockers are being built. W. Bryant Pender is president and E. J. Amos is secretary-general manager of the new company.

● Contract for the construction of a packinghouse at 839 E. Sierra Bonita ave., Garvey, Calif. for V. C. Condrea has been awarded. The one-story frame and stucco structure was designed by the Rollins Engineering Co. of Temple City, Calif.





Here's a Boiled Ham Cure

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IN YIELDS**

*Developed by Custom for better results and better profits for you!*

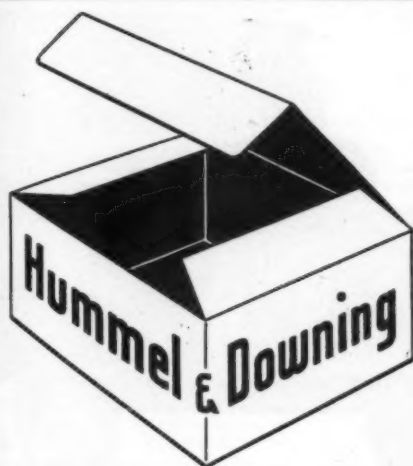
CUSTOM Boiled Ham Cure is only ONE of the complete line of Custom Cures—each designed for a specific job and each offering unusual advantages—each guaranteed to do a better job in every way.

The full line of CUSTOM Cures includes six distinct types of regular straight cures, complete cures, sausage cures, and individual product cures that help produce cured and processed meats with proven sales appeal. And you'll also find extra opportunities for better sausage, specialty and cured meat profits by using other special materials and ingredients in the CUSTOM line. May we show you how?

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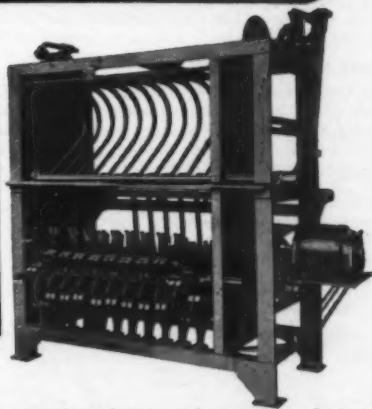
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• This machine is one of many hundreds of items of meat packing equipment bearing the name "Boss". Write now for literature on the equipment you need!

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FOR THE first time in history, the scientific methods used by life insurance companies in computing rates have been put to work in figuring out life-expectancy tables for Ford Trucks.

## 4,967,000 Trucks Studied . . .

Wolfe, Corcoran and Linder, leading New York life insurance actuaries, assembled the records of all trucks of the five sales leaders registered from 1933 through 1941 . . . 4,967,000 trucks in all. Then they prepared *truck* life-expectancy tables in exactly the same way that they prepare *human* life-expectancy tables for life insurance companies.

## Ford Trucks On Top!

The result? Ford Trucks Last Longer! Up to 19.6% longer than

the other 4 sales leaders! Why is this true? Because Ford Trucks are *built* stronger. They're *built* to last longer! That extra life that's put into Ford Trucks comes from Ford experience in building *more* trucks than any other manufacturer. Ford knows *how* to build trucks that last longer!

See your Ford Dealer today. See the life-expectancy charts. You'll see why it'll pay you to place your order for a Ford . . . the truck that lasts longer!



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**FORD TRUCKS  
LAST LONGER!**

## The life expectancy of a Ford Truck is:

- 13.1% longer than that of Truck "B"
- 3.2% longer than that of Truck "C"
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## OFFICIAL ACTUARIAL CERTIFICATE

Based on the application of sound and accepted actuarial methods to the actual experience as measured by truck registrations, we hereby certify that, in our opinion, the accompanying table fairly presents the relative life-expectancy of the trucks involved.

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# PLANT OPERATIONS

## *Ideas for Operating Men*

### CLEANING TRIPE

What is the best chemical to use in cleaning and bleaching tripe?

Sal soda, soda ash, tri-sodium phosphate and hydrated lime are some of the materials used and hydrogen peroxide is sometimes employed as a direct bleaching agent.

Packers indicate that availability and price constitute major considerations in choosing a chemical to do the job. Most plants, including both large and small, employ soda ash. One packer uses soda ash in a ratio of 4 lbs. to 100 gals. of water while others place a scoop or two in the scalding for each of the operations.

Several large packers report that they have experimented with hydrogen peroxide but found this method of bleaching too costly. Twenty pounds of 30 per cent hydrogen peroxide is mixed with 1,000 lbs. of water in making such a bleach. The solution must be prepared under laboratory standards. Use of hydrogen peroxide does produce a white tripe and the method might be particularly advantageous for a plant with insufficient volume to permit selection of light product for the boxed specialty trade.

While some tripe will not wash white, proper attention in cleaning and scalding will do much to improve quality. First, the loose skin should be removed and the material should be thoroughly curried and washed on the umbrella washer. This latter type of equipment is essential in getting good results. Tripe is clean when the water squeezed from it is as clean as the wash water.

Proper operation of the scalding and scraping machine will help in achieving good color. In either type of scalding—the tumbler or hexagonal—the removal of the scurf depends on the proper movement of the tripe within the machine. The size of the charge must be controlled so that there is room within the scalding for the tripe to move about and rub against the cylinder perforations and other pieces of material.

The speed of the machine must also be controlled. If the cylinder goes too fast the tripe will bunch up and centrifugal force will prevent thorough rubbing. If the machine runs too slowly the tripe will not be tumbled and rubbed against other pieces and the perforations. The proper load and speed for the scalding are established by the manufacturer and should be observed.

The temperature at which tripe is scalded has a bearing on the color of the finished product. Scalding temperatures higher than 130 degs. F. appear to bake the dirt into the tripe and prevent achievement of good color. On the other hand, the color will suffer if the

temperature goes too low to aid the detergent in removal of grease and foreign material.

Plants which produce a premium tripe usually run it through several washes and rinses. Two caustic washes followed by two hot water rinses appears to be good operating practice. Scalding time may vary from 10 to 20 minutes, depending on the type of tripe being handled, and the scalding temperature is generally around 130 degs. F.

One plant which gives its tripe two 15-minute washes checks the pieces for tenderness before they are placed in the cooker. Some of the lighter pieces are cooked sufficiently in the cleaning operation.

### Condensate Saving Pays

Reclamation and return of condensate to the boiler has not only improved the efficiency of dry rendering operations at the plant of the Merchants Packing Co., Chicago, but has also allowed the firm to step up output without increasing steam generating capacity, according to Gustav Behnke, chief engineer.

The firm recently added a new melter in the inedible rendering department and at that time it was believed it might be necessary to install an additional boiler to furnish enough steam for the two old and one new units. It was noted, however, that the two older cookers frequently contained a considerable volume of condensate which had to be drained off through a cock in the outer shell. It was then decided to install a condensate return system in the hope that it would improve melter and boiler efficiency.

Engineer Behnke (shown below at right with Return unit of Heat Reclaiming Corp.) reports that since installation of the system the cooking time per batch has been reduced by from 45 to 60 minutes.

The firm no longer has need for additional steam generating capacity since the shortened cycle of melter operation permits the plant to stagger its cooking and only on rare occasions are all three of the melters working at the same time.

Engineer Behnke has noted that the condensate returns to the boiler with only a few degrees drop in temperature (it previously was dumped).

### ECONOMIC DISPOSAL OF HOG HAIR

HOW to dispose of hog hair advantageously is a problem of concern to all packers having substantial hog slaughter volume. The NATIONAL PROVISIONER was recently asked if the dollar yield from hog hair could not be increased by adding it to hog blood in the blood drying process. The packer who inquired believed this to be a possibility because hair, as well as blood, is high in ammonia content.

The practice of mixing hog hair with blood is impractical, for a number of reasons. Because hog hair is injurious to animals, several state laws prohibit including it in any amount in blood or in any other protein food which is to be sold as animal food—the most profitable manner of disposing of inedible packinghouse by-products.

Most plants equipped to prepare inedible by-products as animal feed find it profitable to do so for they bring a higher price than fertilizers which can be produced more economically by the chemical industry. Only a small percentage of by-products from larger plants goes into fertilizer except when the protein content of the product is too low to sell as an animal feed. It is estimated that approximately 90 per cent of the meat scraps and 75 per cent of the blood produced is now sold as animal feed. (See the PROVISIONER of May 31, 1947, page 17.)

Heavy volume, of course, justifies curing of hog hair at the packing plant, but smaller plants probably will find it more convenient to sell the hair green.

Some smaller plants which do not have facilities for preparing both animal feed and fertilizer include the hair in tankage, rendering it with other inedible products for fertilizer. One packer experimented with rendering hair into a stick constituent and running it in with the next batch of rendering material. A few trial batches convinced the plant of the lower yield from rendering hair.





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## RECENT PATENTS

The information below is furnished  
by patent law offices of

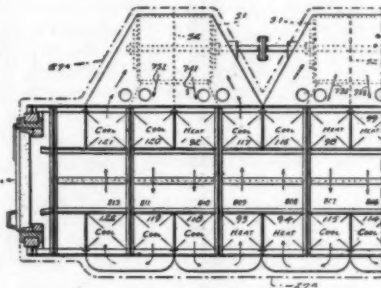
**LANCASTER, ALLWINE &  
ROMMEL**

468 Bowen Building  
Washington 5, D. C.

The data listed below is only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors. Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 50c for each copy desired. They will be pleased to give you free preliminary patent advice.

No. 2,422,536, APPARATUS FOR TREATMENT OF FOODS BY DEHYDRATION OR REFRIGERATION COMPRISING TRUCKS AND A TREATING INCLOSURE, patented June 17, 1947 by William J. Finnegan, Jacksonville Beach, Fla.

Laterally-spaced rows of temperature



changing units are disposed within the housing, forming a path along which the trucks move.

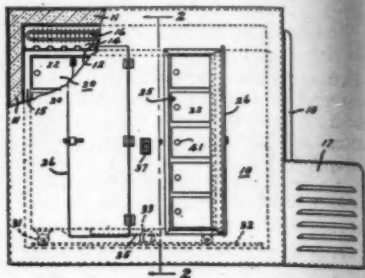
No. 2,421,113, VEGETABLE PROTEIN HYDRATES, patented May 27, 1947 by Raymond S. Burnett and Earl J. Roberts, New Orleans, La., assignors to the United States of America, as represented by the Secretary of Agriculture.

Peanut protein and water are em-

ployed and the hydrate produced is said to have a pH of about 7.0, the water completely hydrating the protein but not being in excess of that which the protein molecules will bind. The hydrate is relatively clear, comparatively stable against gelling, and tacky.

No. 2,421,439, REFRIGERATED CABINET WITH SELECTIVE ACCESS, patented June 3, 1947 by Jasper A. Smith, Oakwood, O., assignor to General Motors Corp., Dayton, O., a corporation of Delaware.

Tiers of lockers are housed within



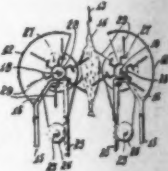
this cabinet and may be moved so as to align any particular tier with the cabinet opening.

No. 2,420,238, STABILIZED FAT COMPOSITIONS, patented May 6, 1947 by Paul Gyorgy, Cleveland, O., assignor to Wyeth Incorporated, Philadelphia, Pa., a corporation of Delaware.

The stabilizer comprises a mixture of a crude source of vitamin B complex and a mancother of hydroquinone, such as monomethyl and monobenzyl ethers.

No. 2,422,608, APPARATUS FOR PLUCKING FEATHERS, patented June 17, 1947 by Edward J. Albright, Chicago, Ill., assignor to E. J. Albright & Co., Chicago, Ill., a partnership.

The invention consists of a rotor having ribs upon its outer periphery, with flanges on the free edges of the ribs. These flanges have spaced-apart openings accommodating outwardly-extending radial fingers.





# Tufedge

## BEEF CLOTHING

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LOOK FOR THE BLUE STRIPE

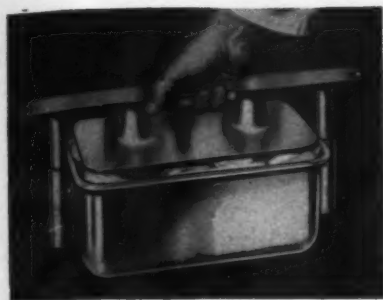
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CLEVELAND, OHIO



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*It's Not Just  
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Mold  
It's  
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It's the big season for boiled hams! And only quality hams emerge from HOY STAINLESS STEEL HAM MOLDS.

Packers recognize this all Stainless Steel Mold with its non-tilting cover as the positive producer of uniform quality hams.

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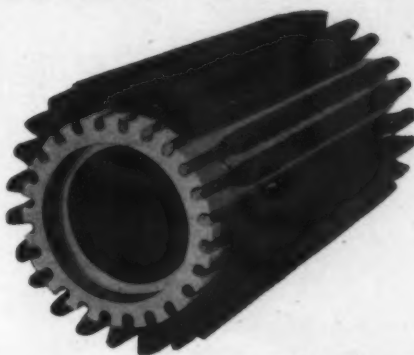


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# ONE YEAR EXTRA SERVICE



## By Using FULLERGRIP Brush Strips on CALVES HEAD WASHER BRUSH...

Every economy counts in the production of dog food. One Midwest packing plant, securing scraps for this purpose from calves' heads, investigated the cost-saving of a more durable Calves Head Washer Brush.

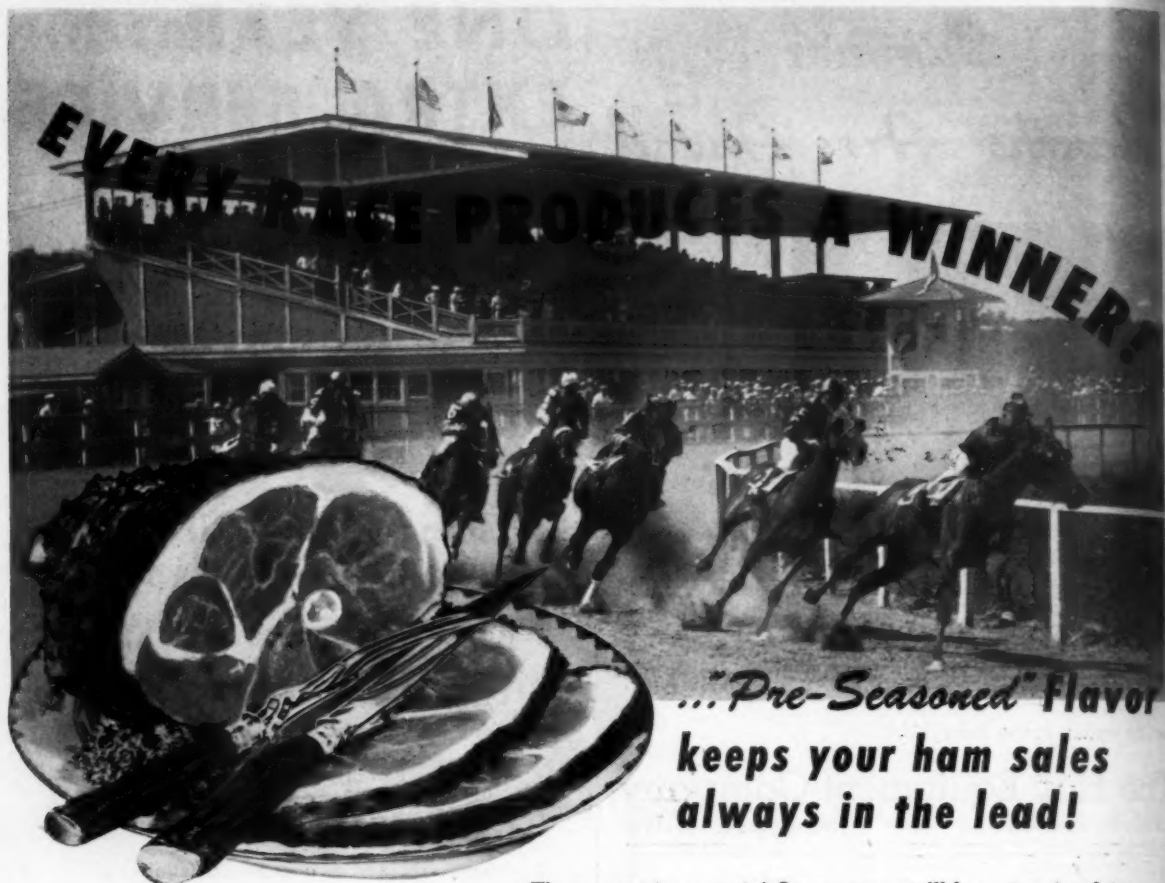
They attached to their brush cylinder a series of Fullergript metal-anchored brush strips that were filled with bassine fibre. The construction of these metal strips allowed them to be reversed, so that the wear could be taken on both edges. This feature, plus the continuous density of the brush material, was responsible for doubling the brush life. Fullergript had lengthened one year's wear into two, with evidence the brush would last well into the third year.

Feel free to call on the Fuller Engineers whenever you suspect that power brushes can produce economies. Write to...

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The contest is on again! Once more you'll be competing for your customers' brand preference. Keep your product safely in the lead with that deep-down, satisfying flavor produced by NEVERFAIL 3-Day Ham Cure.

"The Man Who Knows"



"The Man You Know"

NEVERFAIL consistently gives your product the genuine, old-fashioned, full bodied ham flavor that makes every bite a delight. On top of that, NEVERFAIL adds a special aromatic goodness all its own . . . because it *Pre-Seasons* the meat as it cures. A special blend of spices goes in *with the cure* . . . permeates every morsel and fibre of the meat. They're good eating . . . and good-looking hams, too . . . cherry pink, uniformly tender in texture, firm and moist but never soggy.

And if price again becomes a factor, the NEVERFAIL 3-Day Ham Cure gives you another advantage. It actually produces hams at lower cost. The shorter time in cure enables you to market your product faster and more economically. Using this ready-mixed compound saves mixing your own preparation . . . eliminates one whole operation with its uncertainty and high labor cost. Write today for complete information.

*Pre-Season* your bacon, sausage meat and meat loaves!  
Use NEVERFAIL Pre-Seasoning Cure as a rubbing compound  
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# NEW EQUIPMENT *and Supplies*

## NEW ELECTRIC MOTOR

An entirely new type of electric motor—called Axial Air-Gap—for industrial applications where the shape and size of conventional type motors are a handicap has been developed by Fairbanks, Morse & Co., Chicago. A distin-



guishing feature of the axial air-gap motor is that the magnetic lines of force follow a path parallel to the shaft as compared to the radial path taken by the magnetic flux in the conventional motor.

The new motors range in size from  $\frac{1}{2}$  to 10 h.p. and are suitable for horizontal or vertical flange mounting, or on an angle base for belt drives. Outstanding features are: Space and weight reduction—the new units are less than half the size of conventional motors (see photograph) and weigh about 30 per cent less; the simplicity and speed with which the motor can be inspected, cleaned and lubricated; a cooler rotor, and much greater acceptability as a flange mounted motor with less overhang.

The average thrust of an axial air-gap motor is about 9 to 10 lbs. per sq. in. of gap area. Speed-torque and operating performance are comparable in most respects with conventional motors.

## HEAT COATING PROCESS

An improved application technique for field installation of heat-hardening (bakelite) films has been developed by Stalpic Coating Corp., Chicago. The new process is said to produce vitreous, smooth, corrosion-resistant barriers on metal equipment, pipes and tank interiors. The barriers are claimed to be inert enough for contact with foodstuffs but rugged enough to withstand acids, salt solutions, solvents and oils.

Preparation of the surface to be coated, application and heat curing are accomplished by trained crews and the cost of the service is said to approximate one-half of the cost of field erected mild steel tanks of the same dimensions.

## CONTINUOUS LARD PROCESS

A continuous, closed-circuit process for lard of uniform, high quality has been announced by Marco Co., Inc. of Wilmington, Del.

Known as the Flow-Master process, it employs a Flow-Master reactor to produce a snow-white, creamy, textured lard which has been homogenized, plasticized, texturized and bleached. According to the manufacturer, lard processed by this method is not subject to stratification on standing, rancidity is retarded and the smoke point is higher than is characteristic of lard handled by the more conventional production methods.

Through a closed circuit, the rendered lard passes from the rendering kettle through two triple-bag filters. The filtered lard is then directed through coolers—the number of which depends on the volume of production desired and the type of coolers used. The rendered, filtered and cooled lard is then drawn through the reactor by its own vacuum and discharged at the point of packaging without any additional handling facilities. Use of stainless steel piping is suggested by the manufacturer as a means of minimizing fatty acid formation; copper or brass in contact with lard reduce the stability of the fat.

The process as outlined is a closed circuit continuous operation which is said to be highly efficient and to eliminate the possibility of atmospheric moisture being picked up by the lard during production. Air or gases, under close control, may be incorporated into the lard and dispersed as a multiplicity of minute micronsize air cells.

The reactor, with supporting equipment as outlined, will process lard at a rate up to 1,000 gals. (approximately 7,500 lbs.) per hour. Floor space and manpower requirements are minimized. According to the Marco Co., absolute uniformity and high quality of product is assured.

AT RIGHT IS THE FLOW-MASTER REACTOR UNIT MADE BY THE MARCO CO.

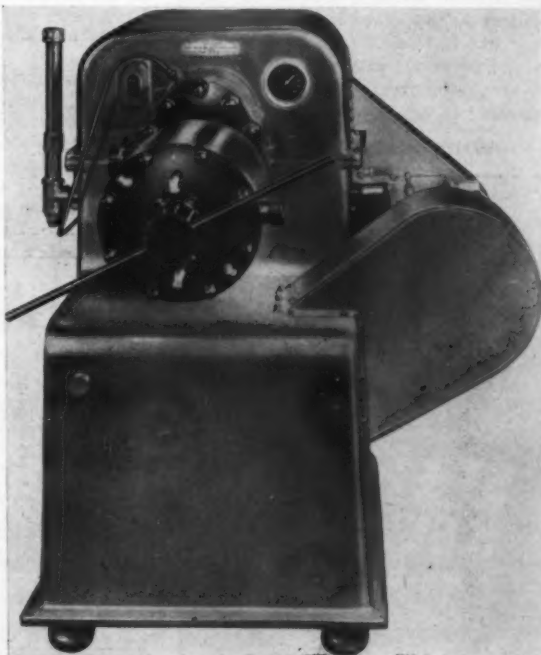
## NEW SAFETY VALVE

A new safety valve for air compressors, utilizing a nylon disk, has been developed by Manning, Maxwell & Moore, Inc., Bridgeport, Conn. The valve, made with a stainless base and cadmium cap and spring, is said to meet all ASME requirements for air compressor service. It has been flow-tested and discharge capacities are guaranteed.

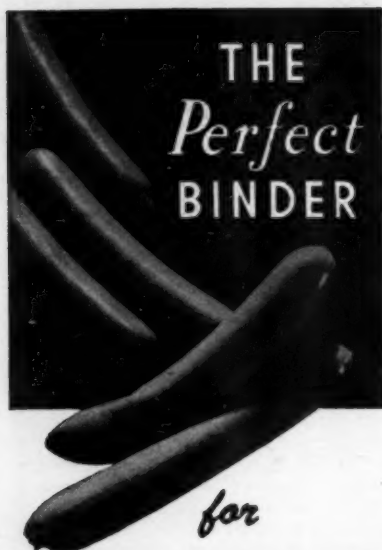
The use of nylon as a material for safety valve seats is something new and the substance is claimed by the manufacturer to possess all the essential characteristics of wear-resistance, hardness and flexibility. The new valve uses a nylon disk working against a bronze seat, to prevent flow, creep and sticking.

## RUBBER CONE MATTING

A new rubber mat, consisting of more than 2,000 one-quarter inch high rubber cones, is offered by Avenue Manufacturing & Sales Co., Chicago, for added safety and elimination of fatigue. The black, non-marking mat is  $21\frac{1}{4}$  in. square, with an overall thickness of  $\frac{13}{16}$  in. and a center layer thickness of  $\frac{3}{16}$  in. Features claimed by the manufacturer include self cleaning construction, cones on both sides for longer life and elevation from damp floors in order to prevent any possibility of electrical shocks.







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SOY FLOUR

**Meatone**  
GRITS

**SPENCER  
KELLOGG  
AND SONS, INC.**  
DECATUR 80, ILLINOIS

## Production of Canned Meat and Bacon Turn Upward in June but Sausage Off a Little

WHILE production of sausage and loaf products in federally inspected plants during June declined slightly from May, output of sliced bacon and canned meats made gains over the preceding month. Compared with the corresponding month in 1946, when the livestock famine had begun to

compared with 117,997,000 lbs. in May and 95,665,000 lbs. in June, 1946. In the first six months of this year inspected plants turned out 680,166,000 lbs. of sausage compared with 732,257,000 lbs. in the corresponding 1946 period and 860,544,000 lbs. in 1945. Even though sausage production in the first half of

### MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—JUNE 1947, WITH COMPARISONS

	1947 lbs.	June 1946 lbs.	January-June 1947 lbs.	1946 lbs.
<b>Meat placed in cure—</b>				
Beef .....	9,854,000	2,346,000	87,500,000	33,847,000
Pork .....	262,551,000	150,369,000	1,533,634,000	1,402,962,000
<b>Smoked and/or dried—</b>				
Beef .....	5,426,000	1,287,000	29,829,000	16,606,000
Pork .....	106,582,000	117,995,000	946,096,000	908,641,000
<b>Sausage—</b>				
Fresh (finished) .....	15,323,000	22,479,000	127,888,000	194,253,000
Smoked and/or cooked .....	91,149,000	67,132,000	488,054,000	485,562,000
To be dried or semi-dried .....	11,202,000	6,054,000	64,223,000	52,442,000
<b>Loaf, head cheese, chili con carne, jellied products, etc...</b>	<b>16,926,000</b>	<b>18,077,000</b>	<b>91,291,000</b>	<b>108,713,000</b>
<b>Cooked meat—</b>				
Beef .....	2,617,000	854,000	15,322,000	11,880,000
Pork .....	50,203,000	29,602,000	271,819,000	240,751,000
<b>Canned meat and meat food products—</b>				
Beef .....	7,518,000	10,561,000	52,845,000	71,971,000
Pork .....	27,963,000	64,895,000	211,784,000	376,474,000
Sausage .....	7,084,000	3,929,000	49,278,000	37,134,000
Soup .....	35,005,000	17,354,000	233,722,000	219,165,000
All other .....	18,611,000	21,779,000	164,510,000	215,071,000
Bacon (sliced) .....	58,031,000	49,004,000	304,117,000	300,756,000
<b>Lard—</b>				
Rendered .....	139,213,000	64,726,000	854,170,000	658,003,000
Refined .....	101,762,000	62,447,000	629,253,000	577,767,000
<b>Rendered pork fat—</b>				
Rendered .....	7,477,000	5,111,000	47,738,000	42,519,000
Refined .....	4,290,000	4,069,000	26,162,000	30,713,000
Oil stock .....	6,127,000	2,370,000	53,694,000	41,778,000
Edible tallow .....	6,981,000	2,415,000	49,962,000	30,629,000
Compound containing animal fat .....	15,095,000	18,608,000	112,215,000	129,588,000
<b>Oleomargarine containing animal fat .....</b>	<b>1,430,000</b>	<b>2,191,000</b>	<b>16,487,000</b>	<b>16,057,000</b>
<b>Miscellaneous .....</b>	<b>4,665,000</b>	<b>2,752,000</b>	<b>22,186,000</b>	<b>20,880,000</b>
<b>*Total .....</b>	<b>1,073,056,000</b>	<b>748,333,000</b>	<b>6,472,621,000</b>	<b>6,223,220,000</b>

\*This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

develop, sausage and sliced bacon production volumes for June, 1947 were larger, but canned meats and loaf products showed declines.

Tonnage of all kinds of sausage turned out by inspected establishments during June totaled 117,673,929 lbs.

1947 lagged behind that of a year earlier, it is possible that the total for the year may approach the 1,398,642,000 lbs. turned out in 1946 since output fell off sharply in some of the summer months last year. At the present rate of production sausage processing in in-

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spected plants is still very much above the level of such years as 1938, 1939, 1940, 1941 and 1942.

Canned meat volume for June amounted to 96,180,883 lbs. compared with 88,616,000 lbs. in May and 118,518,000 lbs. in June, 1946. In the first six months of the year output of canned meats and meat food products totaled 732,120,000 lbs. compared with 919,813,000 lbs. in the like period last year and 1,244,251,000 lbs. in 1945.

Total amount of bacon sliced in federally inspected plants was 304,116,000 lbs. for the first half of 1947 against 300,756,000 lbs. in the like period a year earlier and 187,834,000 lbs. in 1945. Production in June, 1947 amounted to 58,030,976 lbs. against 57,444,000 lbs. a month earlier and 49,004,000 lbs. in 1945. It appears possible that sliced bacon production this year will be greater than in any previous 12-month period.

### CANADIAN MARKETINGS OFF

Commercial livestock marketings in Canada for the first 24-week period ended June 14 of this year show a decline when compared with the same period for last year, according to the U.S. Department of Agriculture. Marketings of cattle and calves for the first 24 weeks were about 87 and 95 per cent respectively of 1946, while hogs were almost 91 per cent, and sheep and lambs about 82 per cent.

Reduced livestock marketings during the quarter are reflected in the downward trend of inspected slaughter. Slaughtering, like marketings, showed a greater decline in the prairie provinces with decreases in eastern Canada being less severe. Cattle slaughter for this period dropped almost 18 per cent, calves nearly 6 per cent, hogs 10 per cent and sheep and lambs almost 19 per cent from those of the first 24-week period of 1946.

As a result of decreased marketings and slaughtering, meat production for the first five months was about 13 per cent below that of the first five months of last year. Slaughter weights of cattle, according to Canadian sources, were almost 4 lbs. lighter, while hogs were more than 3 lbs. heavier than was the case in the first five months of 1946. The downward trend during this period affected domestic meat supplies and has materially curtailed exports of meat and meat products to the United Kingdom.

### MID DIRECTORY CHANGES

The following Directory changes have been announced by the Department of Agriculture:

**Meat Inspection Granted:** Clover Packing Corp., 1201 E. Linden ave., Linden, N. J.; Cherry-Levis Food Products Co., 424 Christian st., Philadelphia 47, Pa.; Starkey Packing Co., Box 468, Clovis, N. Mex.; United Dressed Meats, 801 N. Regal st., Spokane 15, Wash.; D. & W. Packing Co., South State Line,

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Hand-engraved brass roller dies are easily interchanged, give handsome results always because knife-edged die penetrates carcass surface and leaves a handsome, non-smearing mark. Fountain ink roller, rustproof metal and steel construction, finished hardwood handle. No electricity needed!

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30 x 36... 9.75 per doz.  
36 x 40... 11.15 per doz.  
36 x 44... 13.65 per doz.

#### BLACK or WHITE

Extra Heavy  
20-MIN Plastic  
27 x 36... \$14.20 per doz.  
30 x 36... 15.50 per doz.  
36 x 40... 20.15 per doz.  
36 x 45... 22.60 per doz.

Full Length Sleeves  
\$14.25 per doz. pair  
Leggings, Hip Length  
\$25.75 per doz. pair

#### BLACK

12-MIN Plastic  
27 x 36... \$10.25 per doz.  
30 x 36... 11.15 per doz.  
36 x 40... 14.25 per doz.  
36 x 44... 15.80 per doz.

#### BLACK or MAROON

Heavy Double Coated  
Neoprene  
27 x 36... \$12.90 per doz.  
30 x 36... 14.00 per doz.  
36 x 40... 18.33 per doz.  
36 x 44... 20.50 per doz.

Full Length Sleeves  
\$12.90 per doz. pair  
Leggings, Hip Length  
\$23.50 per doz. pair

#### EXTRA HEAVY WHITE PLASTIC COATED CLOTH REVERSIBLE APRONS

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30 x 36... 15.50 per doz. 36 x 45... 22.60 per doz.

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Texarkana, Tex.; Armada Food Products Co., 5201 W. Grand ave., Chicago 39, Ill.; City Packing Corp., 500-522 E. 152d st., New York 55, N. Y.; Louie Heller & Sons, Inc., R. F. D. No. 2, Normal, Ill.; Wyandot Packing House, Route 1, Nevada, O.; Greater Omaha Packing Co., 5102 S. 26th st., Omaha 7, Nebr.

**Horse Meat Inspection Granted:** Ready Foods Co., foot of 59th ave. W., Lake ave. S., Duluth 2, Minn.

**Meat Inspection Withdrawn:** Nevada Packing Co., 4th and Alameda sts., mail P. O. box 750, Reno, Nev.; Wheatley Mayonnaise Co., Inc., 2440 S. Floyd st., Louisville, Ky.; California Golden State Salami Co., 601 Franklin st., Oakland, Calif.; C. Lehman Packing Co., Inc., 319-333 Johnson ave., Brooklyn 6, N. Y.; The Holscher Packing Co., P. O. drawer 39, Casper, Wyo.; Peterson-Owens, Inc., 426-428 W. 13th st., New York 14, N. Y.; Serv-U-Meat Co., 62 Madison st., Seattle 4, Wash.

**Meat Inspection Extended:** Hygrade Food Products Corp., 912 N. Main st., Vernon, Tex., to include Dunlevey Franklin Corp., A. Fink & Sons Co., Inc., Parker Webb Co., Klinck Packing Co., F. Schenk & Sons Co., Inc., Carmel Kosher Provision Co., Inc., Dold Packing Corp. and Sullivan Packing Co., Inc.

**Change in Name of Official Establishment:** Central Packing Co., 300 Central ave., Kansas City 18, Kans., instead of Campbell Soup Co. (Central Division); Elliott Packing Co., 37th ave.

West and Oneonta st., Duluth 1, Minn., instead of Elliott & Co.; Ceebee Packing Co., 3840 Emerald ave., Chicago 9, Ill., instead of Empire Packing Co.; Monarch Meat Packing Co., 1323 N. 6th st., Milwaukee 12, Wis., instead of National Tea Co.; Delsea Meat Co., E. Delsea dr., Pitman, N. J., instead of Louis A. Cross Co.; Lejax Packing Co., W. Lincoln Highway, Coatesville, Pa., instead of Coatesville Packing Co.; Geo. A. Hormel & Co., Platte ave. and Stockyards rd., Fremont, Nebr., instead of Fremont Packing Co.; O. J. K. Packing Corp., Hurley rd., Route 209, mail box 631, Uptown Postoffice, Kingston, N. Y., instead of Independent Meat Dealers Cooperative, Inc.; Kanelos Bros., Route 1, box 3360, Sacramento, Calif., instead of Kanelos Bros. & Cladianos; Dwares Provision Co., 58 Washington st., Pawtucket, R. I., instead of Pawtucket Packing Corp.; M. Rothschild & Sons, Inc., 224 N. Peoria st., Chicago 7, Ill., instead of M. Rothschild & Sons.

**Change in Number of Official Establishment:** Oscar Mayer & Co., Inc., Fisher and Water sts., Prairie du Chien, Wis., 537B instead of 929.

**Change in Location of Official Establishment:** Swift & Company, 319-321 Johnson ave., Brooklyn 6, N. Y., instead of 778 1st ave., New York 17, N. Y.; Hebrew National Kosher Sausage Co., Inc., 178 S. Elliott pl., Brooklyn 17, N. Y., instead of 155 E. Broadway, New York 2, N. Y.

## Reliable's 25th Birthday

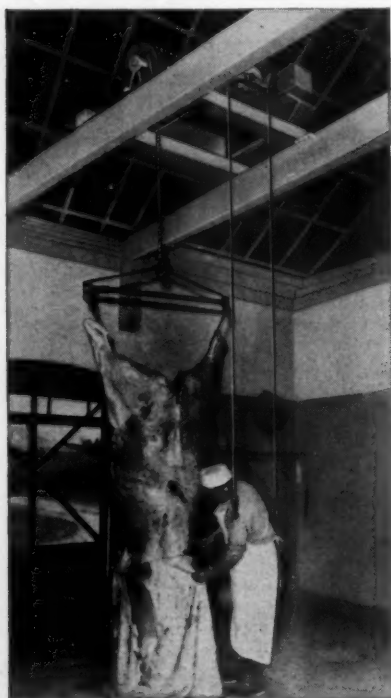
(Continued from page 12.)

give the boiler room plenty of light. The boiler is a completely insulated unit permitting hand contact along its entire length and is gas and oil fired. Gas is used during the summer months when the rates are favorable. Boiler feedwater is treated to reduce the hardness from 8 to 2 grains and its rate of flow into the boiler is controlled by a Copes system which keeps the variation within the boiler to within 1 in.

As an aid to proper firing the plant has a Republic control board which plots the load, the CO<sub>2</sub> reading and the stack gas temperature and which, by a luminous dial, shows the fire box and last draft readings. The board tells the chief engineer whether maximum combustion has been achieved with the fuel.

In keeping with its "show-me" attitude, the plant was among the first to flesh various pork skins to reclaim the skins which are sold to a gelatine manufacturer. With a battery of three Townsend machines the firm fleshes and skins various pork cuts, such as ham fat, jowls, etc.

Utilization of its smokehouse is typical of the firm's operations. The unit is a three-story house with a 100-cage capacity. The heat within the house is provided by blowers and the smoke is generated on each of the three floors in units constructed by the plant's maintenance crew. The relationship of the



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manufacturing departments to the smokehouse keeps product movement to a minimum. Cured bellies which are to be converted into sliced bacon are smoked on the bottom floor where the chilling, molding and slicing rooms are located. Meats which are to be boxed after smoking are smoked on the second floor adjacent to the smoked meat hanging room. The third floor is used to take care of the overflow.

## HOOF POWDER IS FOUND USEFUL AS ANIMAL FEED

In a series of experiments carried out with the support of Wilson & Co. of Chicago, University of Wisconsin scientists have found that hoofs and feathers used as sources of protein in animal feeding can give consistently good results if the material is carefully processed.

In recent experiments the scientists discovered that keratin—the type of protein found in hoofs and feathers—is of value for feeding purposes, and that these materials can be used for feed if they are very finely ground. Results, however, tended to be erratic, with some samples proving satisfactory, and others less so. New tests by Dr. Gordon Newall and Dr. C. A. Elvehjem have proved that uniform results can be obtained with hoof powder ground under carefully controlled conditions.

Experiments showed that when a ration contained 30 per cent of this hoof powder as the only source of protein, animals fed on it made very good growth. With 18 per cent, the growth was only moderate.

The tests indicated, however, that hoof powder is not as good feed as casein or milk protein because it is low in certain amino acids. When these amino acids were added in pure form, animals grew as well on 18 per cent hoof powder as they did on the same level of casein. The amino acid supplement consisted of 0.1 per cent tryptophane, 0.6 per cent lysine, 0.3 per cent methionine and 0.4 per cent histidine.

## FLASHES ON SUPPLIERS

**AIR-WAY PUMP & EQUIPMENT CO.:** This manufacturer of air guns and air hose fittings recently announced removal of their plant to a new and modern building at 1050 N. Kilbourn ave., Chicago, Ill. The increased space and modern layout provided in the new plant will make it possible for the firm to meet production requirements.

**FIRST SPICE MIXING CO.:** R. Meidel, well known in the sausage manufacturing business, has joined the sales staff of this New York city firm, manufacturer of a full line of natural and concentrated seasonings, spices, etc. He will cover the Iowa, Wisconsin and Kansas sales territory.

## Book Reviews

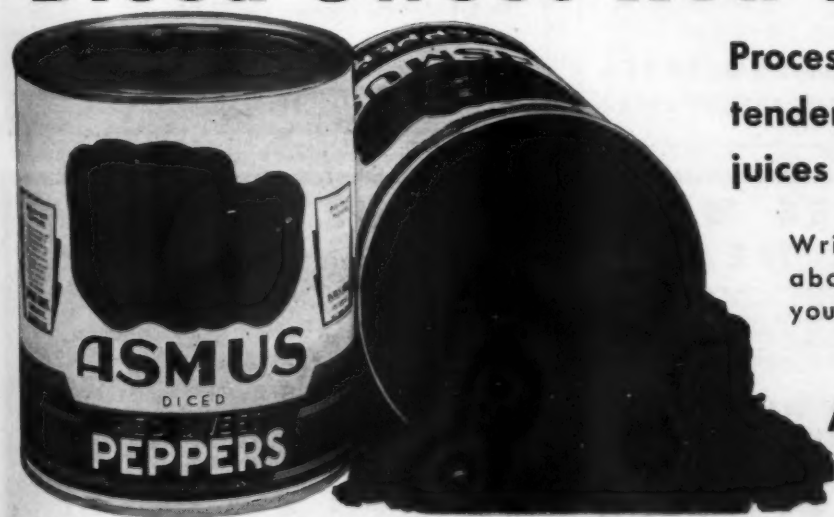
**RAISING AND FEEDING BEEF CATTLE** by E. T. Robbins, Circular 613 of the University of Illinois College of Agriculture Extension Service. 64 pages, well illustrated. Available on request from Extension Service, Illinois College of Agriculture, Urbana, Ill.

This circular, the last official service of the author before his retirement as professor of animal husbandry extension, culminates 22 years of study and articles on livestock topics. In it, Professor Robbins gives permanent form to his ideas on beef production and feeding, developed from intimate contact with Illinois beef producers, and from his own and his associates' research at the experiment station.

Chapters are devoted to raising beef cattle, selecting cattle for feeding, shelter and equipment needed, the place of forage and grain in a feeding program, the general principles of feeding, feeding methods, and examples of good rations.

Rations which were fed to choice and prime steers which have topped the market, along with the rations fed cattle falling in other grades, are described. Grades of feeder cattle and of market stock are illustrated and described. Feeding according to grade is emphasized, and methods are given for figuring costs.

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sanitary . . . transforms an average-profit item into a highly profitable, fast-  
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With Plain Bearing metal wheels \$46.25

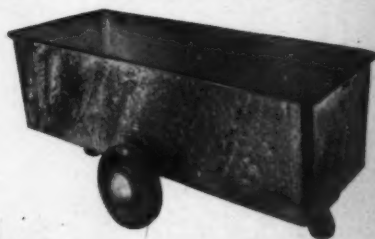
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# MARKET SUMMARY

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### Hogs—Pork—Lamb

#### HOGS

Chicago hog market this week: mostly 5c higher; other markets 25c to \$1.00 higher.

	Thurs.	Week ago
Chicago, top .....	\$27.75	\$27.25
4 day avg.....	22.34	21.81
Kan. City top.....	27.25	26.25
Omaha, top .....	27.35	27.00
St. Louis, top.....	27.75	27.25
Corn Belt, top.....	26.75	26.00
St. Paul, top.....	27.50	26.50
Indianapolis, top ..	28.25	27.50
Cincinnati, top .....	28.00	27.75
Baltimore, top .....	28.00	27.75
Receipts 20 markets		
4 days .....	273,000	294,000
Slaughter—		
Fed. Insp.*.....	799,000	830,000
Cut-out .....	180-220-	240-
results .....	220 lb. 240 lb.	270 lb.
This week.....	\$1.12 —\$2.01	—\$4.35
Last week.....	1.05 — 1.77	— 3.94

#### PORK

Chicago:				
Reg. hams,				
all wts. ....	54 @55	54 @54½		
Loins, 12/16... 48 @49	48 @49			
Bellies, 8/12... 51		50		
Picnics,				
all wts. ....	24 @39	25½ @38½		
Reg. trim-				
mings .....	18½ @19½	18½ @19		
New York:				
Loins, 8/12 ... 56 @58	55 @56			
Butts, all wts. 43 @44	43 @44			

#### LAMBS

Chicago, top .....	\$24.50	\$25.50
Kan. City, top.....	23.75	25.50
Omaha, top .....	24.00	25.50
St. Louis, top.....	24.75	25.75
St. Paul, top.....	24.25	25.00
Receipts 20 markets		
4 days .....	160,000	165,000
Slaughter—		
Fed. Insp.*.....	308,000	276,000
Dressed lamb prices:		
Chicago, choice .....	47@49	50@52
New York, choice....	47@49	50@53

### Cattle—Beef—Veal

#### CATTLE

Chicago cattle market for the week: Higher for most grades. Steers, 50c to \$1.00 higher; heifers, 25c to 50c higher; cows, steady to 50c higher; canners and cutters, 25c to 50c higher; bulls, steady to 25c higher; calves, steady.

	Thurs.	Week ago
Chicago steer top...	\$31.85	\$32.50
4 day cattle avg..	27.75	28.25
Chi. bol. bull top...	18.50	18.75
Chi. cut. cow top...	13.50	13.50
Chi. can cow top...	11.50	11.50
Kan. City, top.....	31.25	29.00
Omaha, top .....	32.25	32.00
St. Louis, top.....	28.00	28.50
St. Paul, top.....	27.50	31.50
Receipts 2 markets		
4 days .....	241,000	271,000
Slaughter—		
Fed. Insp.*.....	303,000	289,000

#### BEEF

Carcass, good, all wts.:		
Chicago .....	43½ @45	44 @45½
New York .....	43½ @45	44½ @46½
Chi. cut., Nor. ....	24½ @25	26
Chi. can., Nor. ....	24½ @25	26
Chi. bol. bulls.,		
dressed .....	28 @28½	29 @29½

#### CALVES

Chicago, top .....	\$24.50	\$25.00
Kan. City, top.....	22.00	23.00
Omaha, top .....	21.00	21.00
St. Louis, top.....	23.50	25.50
St. Paul, top.....	25.00	26.00
Slaughter—		
Fed. Insp.*.....	163,000	138,000

#### Dressed veal:

Good, Chicago .....	32@35	32@37
Good, New York....	34@36	34@38

\*Week ended July 19.

### Hides—Fats—By-Products

#### HIDES

Chicago packer hides: Active and higher; calf, steady; kips, easier.

	Thurs.	Week ago
Hvy. native cows..	27@28	27@27½
Nor. Calf (heavy and light) .....	80	80
Nor. native,		
Kipskin .....	55	57½
Outside Small Pkr,		
Native, all weight,		
strs. & cows....	22@26	22@26

#### TALLOW, GREASES, ETC.

Chicago tallow: Top grades fully steady; lower grades easy.

Fancy tallow .....	12	12
Chicago grease: Top grades steady; lower grades easier.		
Choice white grease .....	11½	11½@12
Chicago By-Products: Mostly steady.		

Dry rend.		
tankage .....	*2.00	*2.00
10-11% tank..	*7.50@7.75	*7.50@7.75
Blood .....	*7.00	*6.50@6.75
Digester tankage		
60% .....	\$106.00	\$101.00
Cottonseed oil,		
Val & S. E....	21b	21b

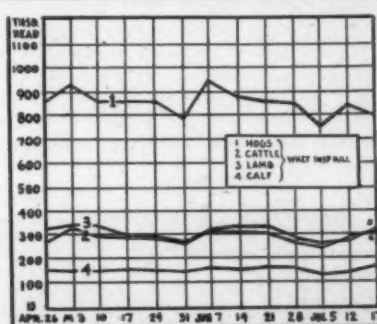
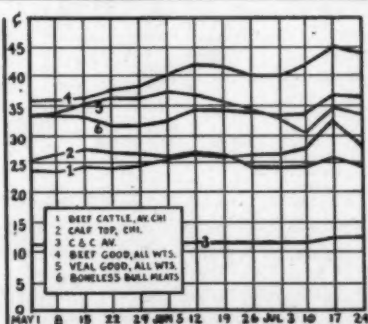
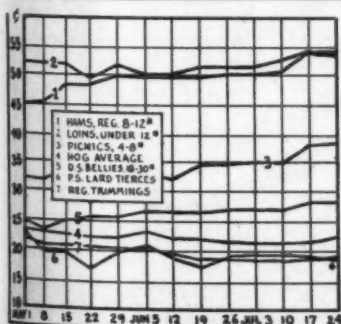
\*F.O.B. shipping point.

#### LARD

Lard—Cash .....	17.57½ax	18.65ax
Loose .....	15.25ax	15.62½ax
Leaf .....	14.25n	14.62½n

#### LIVESTOCK CAR LOADINGS

A total of 11,402 cars were loaded with livestock during the week ended July 12, according to the Association of American Railroads. This was 8,991 cars below the same week a year ago and 1,891 cars below the same week in 1945.



## Federally Inspected Meat Production 3% Above Last Week; 21% Under Year Ago

Production of meat under federal inspection for the week ended July 19 totaled 303,000,000 lbs., according to the U. S. Department of Agriculture. This was 3 per cent above the 295,000,000 lbs. reported for the preceding week, but 21 per cent below the 386,000,000 lbs. recorded for the corresponding week last year.

Cattle slaughter for the week was estimated at 303,000 head, 5 per cent above 289,000 slaughtered in the previous week, but 10 per cent below 338,000 recorded for the same week a year ago. Beef production was calculated at 148,000,000 lbs., compared with 141,000,000 lbs. in the preceding week and 167,000,000 lbs. processed in the comparable week a year ago.

Calf slaughter was estimated at 163,000 head. This was 18 per cent above

the 138,000 reported in the preceding week and 6 per cent above the 154,000 in the same week last year. Output of inspected veal for the three weeks under comparison was 19,100,000, 15,500,000 and 19,700,000 lbs., respectively.

Hog slaughter was estimated at 799,000 head, 4 per cent below 830,000 head slaughtered during the preceding week and 23 per cent below 1,040,000 recorded for the same week in 1946. Estimated pork production was 123,000,000 lbs., compared with 128,000,000 in the previous week and 183,000,000 in the week under comparison last year. Lard production totaled 34,300,000 lbs., compared with 36,600,000 the week before and 31,300,000 in the same week last year.

The number of sheep and lambs slaughtered during the week was estimated at 308,000 head, 12 per cent above 276,000 reported for the preceding week but 22 per cent below 396,000 processed in the same period last year. Production of inspected lamb and mut-

ton in the three weeks under comparison amounted to 12,300,000, 11,000,000 and 15,600,000 lbs., respectively.

## GRADING OF MEAT IN MAY

Official grading<sup>1</sup> of meats, meat products and by-products during May, compared with April and with May, 1946, is reported by the U. S. Department of Agriculture, in thousands of lbs. (i.e. "000" omitted) as follows:

	May 1947 1,000 lb.	April 1947 1,000 lb.	May 1946 1,000 lb.
Fresh and frozen:			
Beef	288,847	275,532	508,000
Veal	18,704	17,786	74,000
Lamb	16,227	16,637	52,000
Yearling and mutton	1,847	615	12,000
Pork	1,011	1,100	25,000
Meats, canned <sup>2</sup>	1,570	1,421	23,000
Meats, cured	146	276	49,000
Lard substitutes and edible tallow	40	56	15
Sausage and ground meats	1,029	1,207	35
Miscellaneous meats <sup>3</sup>	448	375	20
Total meats and lard <sup>3</sup>	329,878	315,014	688,000
Oleomargarine and oleo oil	2,181	2,906	...
Horse meat:			
Canned	104	610	1,000
Cured	...	...	...
Hog casings (1000 bundles)	...	...	...

<sup>1</sup>Includes all gradings for the Commodity Credit Corporation. <sup>2</sup>Figures for canned meats are incomplete as an undetermined amount is included with the cured meats classification. <sup>3</sup>Includes pork fat. <sup>4</sup>Includes beef suet. <sup>5</sup>Totals based on unrounded numbers.

## CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended July 19, 1947:

	Week July 19	Previous week	Cor. wt. 1946
Cured meats, pounds	20,941,000	22,200,000	18,280,000
Fresh meats, pounds	44,931,000	38,755,000	30,530,000
Lard, pounds	4,481,000	4,046,000	5,534,000

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended July 19, 1947, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	
July 19, 1947	303	148.5	163	19.1	799	123.0	308	12.3	302.9
July 12, 1947	289	141.0	138	15.3	830	127.8	276	11.0	295.3
July 20, 1946	338	167.4	154	19.7	1040	183.0	296	15.6	385.7

### AVERAGE WEIGHTS—LBS.

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		Per 100 lbs.	Total mil. lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed		
July 19, 1947	924	490	208	117	282	154	88	40	15.3	34.3
July 12, 1947	921	488	202	112	283	154	88	40	15.6	36.6
July 20, 1946	926	495	231	128	291	176	87	39	10.3	31.3

### LARD PROD.

## CUT-OUT TEST THIS WEEK SHOWS GREATER MINUS MARGINS FOR ALL BUTCHER STOCK

(Chicago costs and credits, first three days of week)

Total product values were up to slightly higher levels this week but sharply rising live animal costs more than offset this increase, resulting in poorer cutting results for all weights of hogs. Light stock cut out with a minus \$1.12 margin, compared with \$1.05 last week, but remain in the strongest position. Medium and heavy weight butchers registered minus margins of \$2.01 and \$4.35, respectively. With an extreme spread between values of light and heavy products, hogs in the latter class cut

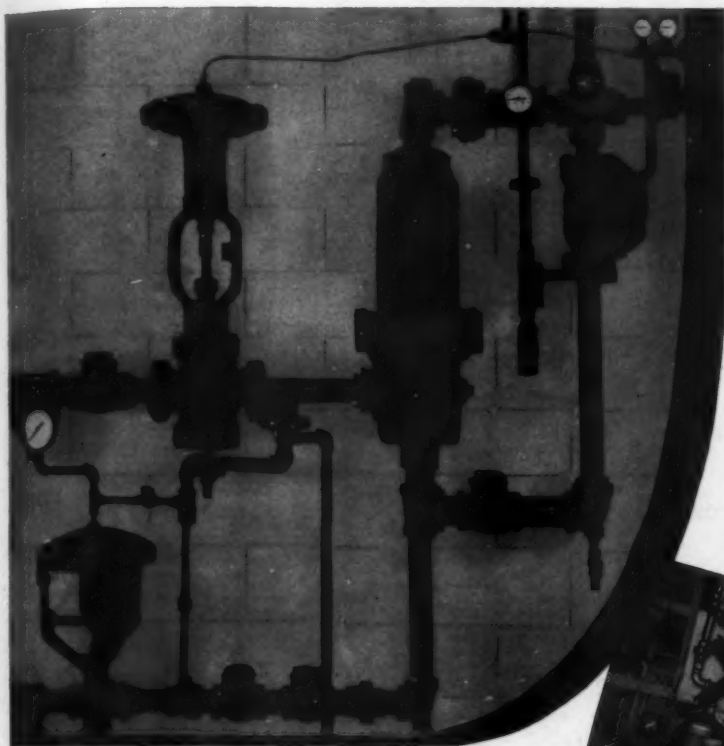
very poorly.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. Beginning with next week, skinned hams will be substituted for the regulars now quoted in the light and medium weight averages. This change is necessary in order to keep the test in line with the operations of most packers.

—180-220 lbs.—						—220-240 lbs.—						—240-270 lbs.—					
	Pct. live wt.	Pct. fin. yield	Price per lb.	Value per cwt. alive	Value per cwt. fin.		Pct. live wt.	Pct. fin. yield	Price per lb.	Value per cwt. alive	Value per cwt. fin.		Pct. live wt.	Pct. fin. yield	Price per lb.	Value per cwt. alive	Value per cwt. fin.
Regular hams	13.9	20.0	53.7	\$ 7.40	\$10.74	13.7	19.4	53.5	\$ 7.33	\$10.38	12.9	19.1	55.5	\$ 7.16	\$10.05		
Skinned hams	...	...	...	...	...	...	...	...	...	...	...	...	...	...	...		
Picnics	5.6	8.1	38.3	2.13	3.10	5.4	7.7	37.0	2.02	2.90	5.3	7.4	33.6	1.77	2.49		
Boston butts	4.2	6.0	40.0	1.67	2.41	4.1	5.8	39.5	1.61	2.29	4.1	5.7	33.8	1.33	1.88		
Loins (blade in)	10.1	14.5	53.5	5.39	7.77	9.8	13.8	47.0	4.60	6.49	9.7	13.4	35.5	3.43	4.76		
Bellies, S. P.	11.0	15.8	50.3	5.52	7.96	9.5	13.4	49.2	4.66	6.59	8.9	12.0	45.2	1.75	2.49		
Bellies, D. S.	...	...	...	...	...	...	...	...	...	...	...	...	...	...	...		
Fat backs	...	...	...	...	...	...	...	...	...	...	...	...	...	...	...		
Plates and jowls	2.8	4.2	19.3	.53	.82	3.0	4.2	19.3	.58	.81	3.4	4.8	19.3	.83	.93		
Raw leaf	2.2	3.2	14.3	.31	.47	2.2	3.1	14.3	.31	.44	2.2	3.1	14.3	.31	.44		
P. S. lard, rend. wt.	12.5	18.4	15.7	1.95	2.89	11.0	15.8	15.7	1.73	2.48	10.1	14.5	15.7	1.59	2.28		
Spareribs	1.6	2.3	39.5	.68	.91	1.6	2.3	31.5	.50	.72	1.6	2.2	22.5	.36	.50		
Regular trimmings	3.1	4.6	18.9	.58	.86	2.9	4.2	18.6	.54	.76	2.8	4.1	18.6	.52	.70		
Feet, tails, neckbones	2.0	2.0	14.8	.30	.43	2.0	2.8	14.8	.30	.41	2.0	2.8	14.8	.30	.41		
Offal and miscellaneous	...	...	...	.75	1.09	...	...	...	.73	1.07	...	...	...	.75	1.06		
TOTAL YIELD AND VALUE	69.0	100.0	...	\$27.22	\$39.45	70.5	100.0	...	\$25.03	\$36.78	71.0	100.0	...	\$22.93	\$32.90		
Cost of hogs	...	...	...	\$27.13	...	...	...	...	\$26.02	...	...	...	...	...	\$26.04	...	
Condemnation loss	...	...	...	.13	...	...	...	...	.13	...	...	...	...	...	.13	...	
Handling and overhead	...	...	...	1.08	...	...	...	...	.89	...	...	...	...	...	.81	...	
TOTAL COST PER CWT.	...	...	...	\$28.34	\$41.07	...	...	...	\$27.94	\$39.62	...	...	...	...	\$27.28	\$38.42	
TOTAL VALUE	...	...	...	27.22	39.45	...	...	...	25.93	36.78	...	...	...	...	22.93	32.90	
Cutting margin	...	...	...	—\$ 1.12	—\$ 1.62	...	...	...	—\$ 2.01	—\$ 2.84	...	...	...	...	—\$ 4.35	—\$ 6.12	
Margin last week	...	...	...	— 1.05	— 1.53	...	...	...	— 1.77	— 2.51	...	...	...	...	— 3.94	— 5.53	



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WEST BEND, WISCONSIN, U. S. A.



# MEAT AND SUPPLIES PRICES

Chicago

## WHOLESALE FRESH MEATS

### CARCASS BEEF

Week ended July 23, 1947	
per lb.	
Choice native steers—	
All weights	44@46
Good native steers—	
All weights	44@45
Commercial native steers—	
All weights	39@40
Cow, commercial	30@32
Cow, canner and cutter	22@24 1/2
Hindquarters, choice	53@55
Forequarters, choice	38
Cow, hindquarter, comm.	34@37
Cow, forequarter, comm.	25@27

### BEEF CUTS

Steer loin, choice	78@79
Steer loin, good	75@77
Steer loin, commercial	65@68
Steer round, choice	49@51 1/2
Steer round, good	48@50
Steer rib, choice	57@60
Steer rib, good	54@57
Steer rib, commercial	47@50
Steer rib, utility	30
Steer sirloin, choice	80@85
Steer sirloin, commercial	45@52
Steer chuck, choice	41@42
Steer chuck, good	40@41
Steer chuck, commercial	37@39
Steer brisket, choice	40
Steer brisket, good	40
Steer back, choice	45 1/2
Steer back, good	44 1/2
Fore shanks	22
Hind shanks	20
Beef tenderloins	1.45@1.50
Steer plates	15@17

### CALF

Choice, 225 to 300 lbs.	36@39
Good, 225 lbs. down	33@36
Commercial	30@32
Utility	23@28

## BEEF PRODUCTS

Brains	6 @ 7
Hearts	10 1/2 @ 11 1/2
Tongues, select, 3 lbs. & up, fresh or froz.	28 @ 29
Tongues, house run, fresh or froz.	24 @ 25
Tripe, cooked	10 @ 10 1/2
Livers, selected	48 @ 50
Kidneys	18 @ 20
Cheek meat	20 1/2 @ 21 1/2
Lips	3 @ 6
Lungs	4 1/2 @ 5
Melts	6 1/2 @ 7

## FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 8/18	58@58 1/2
Reg. pork loins, und. 12 lb.	54@56
Picnics	38 1/2 @ 39 1/2
Skinned shldrs., bone in.	35@36
Spareribs, under 3 lbs.	41 1/2 @ 42
Boston butts, 3/8 lbs.	42@43
Boneless butts, c.i.	58@59 1/2
Neck bones	16@17
Pigs' feet, front	11@12
Kidneys	15@17
Livers	31@31 1/2
Brains	17@18
Ears	9@10
Snouts, lean in.	11@11 1/2

## MEAL—HIDE OFF

Choice carcass	35@36
Good carcass	32@34
Commercial carcass	28@29
Utility	24

## LAMBS

Choice lambs	47@48
Good lambs	44@45
Commercial lambs	36@37
Utility	30@32

## MUTTON

Good and choice	16@20
Commercial	16@18
Cull	13@15

## SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

### Beef casings:

Domestic rounds, 1 1/2 in.	35 @ 40
Domestic rounds, over 1 1/2 in., 140 pack	45 @ 55
Export rounds, wide, over 1 1/2 in.	65 @ 75
Export rounds, medium, 1 1/2 to 1 3/4 in.	40 @ 50
Export rounds, narrow, 1 1/2 in. under	75 @ 90
No. 1 weasands, 24 in. up	112
No. 1 weasands, 22 in. up	111
No. 2 weasands	8 @ 8 1/2
Middle sewing, 1 1/2 in.	50 @ 1.20
Middles, select, wide, 2 1/2 to 2 3/4 in.	1.25 @ 1.35
Middles, select, extra, 2 1/2 to 2 3/4 in.	1.40 @ 1.60
Middles, select, extra, 2 1/2 in. & up	1.90 @ 2.15
Beef bungs, export No. 1	15 @ 21
Beef bungs, domestic	9 @ 12 1/2
Dried or salted bladders, per piece:	
12-15 in. wide, flat	12 @ 15 1/2
10-12 in. wide, flat	8 @ 9 1/2
8-10 in. wide, flat	8 @ 9 1/2

Pork casings, 20 mm. & dn.	2.75 @ 3.00
Narrow mediums, 20@33 mm.	2.65 @ 3.00
Medium, 32@35 mm.	2.25 @ 2.60
Spe. medium, 35@38 mm.	2.10 @ 2.55
Wide, 38@43 mm.	2.00 @ 2.35
Export bungs, 34 in. cut	34 @ 37
Large prime bungs, 34 in. cut	29 @ 32
Medium prime bungs, 34 in. cut	20 @ 23
Small prime bungs, 34 in. cut	13 @ 16
Middles, per set	30 @ 33

## CURING MATERIALS

Nitrite of soda (Chgo. w'hae) in 425-lb. bbls., del.	8.75
Salt, n. ton, f.o.b. N. Y.	
Dbl. refined gran.	9.50
Small crystals	12.90
Medium crystals	12.90
Pure rfd., gran. nitrate of soda	4.50
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car of 80,000 lbs.	
only, f.o.b. Chgo., per ton:	
Granulated, kiln dried	2.70
Medium, kiln dried	12.70
Rock, bulk, 40 ton cars	5.80
Sugar—	
Raw, 96 basis, f.o.b.	
New Orleans	5.20
Standard gran., f.o.b. refiners (2%)	6.10
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, L.A.	
less 2%	5.15
Dextrose, in car lots, per cwt., (cotton)	4.80
in paper bags	4.75

## SAUSAGE MATERIALS

Reg. pork trim (50% fat)	20 @ 22
Sp. lean pork trim, 85%	33 @ 35
Ext. lean pork trim, 95%	44 @ 46
Pork cheek meat	27 @ 28
Boneless bull meat	37 @ 37 1/2
Boneless chucks	
Shank meat	
Beef trimmings	
Dressed canners	26 @ 27
Dressed cutter cows	27 @ 27 1/2
Dressed bologna bulls	29 1/2 @ 30
Pork tongues	21 @ 22

## WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	63@64
Fancy skinned hams, 14/18 lbs., parchment paper	56@57
Fancy trim, bristled off, bacon, 8 lb. down, wrap	61@62
Square cut seedless bacon, 8 lb. down, wrap	57 1/2 @ 58 1/2
No. 1 beef sets, smoked	
Inside, C Grade	
Outside, C Grade	
Kauckies, C Grade	

## SPICES

(Basis Chgo., orig. bbls., bags, hams)	
Whole Ground	
Allspice, prime	28
Reaffited	29
Chili powder	36@45
Cloves, Zanzibar	19 1/2 @ 21
Ginger, Jam., unbl.	21
Cochin	10 @ 20
Mace, fcy. Banda	22@24
East Indies	1.80@1.85
West Indies	1.75@1.80
Mustard, flour, fcy.	28
No. 1	28
West India Nutmeg	84@90
Paprika, Spanish	55@58
Pepper, Cayenne	39@40
Red, No. 1	39@40
Pepper, black	41@42
Pepper, white	56@60
Mixed luncheon spec., ch.	35 1/2 @ 37 1/2
Tongue and blood	
Blood sausage	41@42
Sausage	27 1/2 @ 28 1/2
Polish sausage	41 1/2 @ 42 1/2

## FANCY MEATS

Tongues, corned	43
Veal breeds, under 6 ea.	45
6 to 12 ea.	40
12 ea. up	1.80
Beef kidneys	39@40
Lamb livers	39@40
Beef livers	39@40
Ox tails under 1/2 lb.	14
Over 1/2 lb.	20

## DRY SAUSAGE

Cervelat, ch. hog bungs	73 @ 74
Thuringer	40 @ 42
Farmer	57 @ 58
Holsteiner	57 @ 58
B. C. Salami	35 1/2 @ 36
Genoa style salami, ch.	84
Pepperoni	65
Mortadella, new condition	41
Cappicola (cooked)	81
Italian style hams	74

## DOMESTIC SAUSAGE

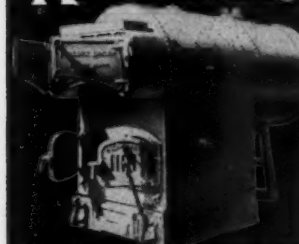
Pork sausage, hog casings	37 1/2
Pork sausage, bulk	38 1/2
Frankfurters, hog casings	42
Frankfurters, sheep casings	41 1/2
Bologna, artificial casings	36 1/2
Smoked liver, hog bungs	48 @ 44
New Eng. lunch, specialty	55 @ 57

## SEEDS AND HERBS

Whole for Seed	
Caraway seed	30@32
Cumin seed	25@35
Mustard sd., fcy. rel.	24@27
American	25@26 1/2
Marjoram, Chilean	15@18
Oregano	21@22

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# Kewanee



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KEWANEE, ILLINOIS  
American Pressure & Standard Sanitary

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PROMPT SERVICE

GOOD YIELDS • REASONABLE PRICES

WE ALSO BUY ALL KINDS OF HOG BUNGS

# CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

## CASH PRICES

CARLOT TRADING LOOSE BASIS  
F.O.B. CHICAGO OR CHICAGO  
BASIS

THURSDAY, JULY 24, 1947

### REGULAR HAMS

Fresh or Frozen	S.P.
8-10.....	55n
10-12.....	55n
12-14.....	54½n
14-16.....	54n

### BOILING HAMS

Fresh or Frozen	S.P.
10-18.....	53n
18-20.....	51½n
20-22.....	47½n

### SKINNED HAMS

Fresh or Frozen	S.P.
10-12.....	57½n
12-14.....	57n
14-16.....	57n
16-18.....	55½n
18-20.....	54n
20-22.....	50n
22-24.....	47n
24-26.....	42n
26-30.....	37n
20-up, No. 2's	35

### OTHER D.S. MEATS

Fresh or Frozen	Cured
Reg. plates....	22n
Clear plates....	17n
Square Jowls....	24
Jowl butts....	18½@19

### PICNICS

Fresh or Frozen	S.P.
4-6.....	39
6-8.....	38½@38¼
8-10.....	30
10-12.....	27
12-14.....	24@24½
8-up, No. 2's	24½
inc.	24@24½

### BELLIES

Fresh or Frozen	Cured
6-8.....	51
8-10.....	51½@52
10-12.....	51
12-14.....	49
14-16.....	48
16-18.....	43
18-20.....	39

### D.S. BELLIES

Clear	
18-20.....	29
20-25.....	28
25-30.....	28 @28¼
30-35.....	26½
35-40.....	24½
40-50.....	21

### FAT BACKS

Green or Frozen	Cured
6-8.....	14
8-10.....	14
10-12.....	14
12-14.....	14½
14-16.....	15
16-18.....	15½
18-20.....	16
20-25.....	16

## LARD FUTURES PRICES

MONDAY, July 21, 1947

Open	High	Low	Close
Jul....	19.45	19.10	18.90a
Sep....	19.82½	19.82½	19.20a
Nov....	19.87½	19.95	19.35
Dec....	20.15	20.15	19.65a
Jan....			19.80a

Sales: 3,730,000 lbs.

Open interest at close Fri., Jul. 18:  
Jul. 2: Sep., 803; Oct., 17; Nov.,  
194; Dec., 78; Jan., 13; at close  
Sat., Jul. 19: Jul., none; Sep., 907;  
Oct., 19; Nov., 203; Dec., 75; Jan.,  
13 (\*40,000 lb. lots).

TUESDAY, July 22, 1947

Jul....	18.35a
Sep....	19.00
Oct....	18.75
Nov....	19.30
Dec....	19.65
Jan....	19.20b

Sales: 5,560,000 lbs.

Open interest at close Mon., Jul.  
21: Sep., 811; Oct., 20; Nov., 203;  
Dec., 76 and Jan. 13 (\*40,000 lb.  
lots).

WEDNESDAY, July 23, 1947

Jul....	18.15
Sep....	18.40
Oct....	18.47½
Nov....	18.55
Dec....	19.00
Jan....	19.20

Sales: 3,200,000 lbs.

Open interest at close Tues., Jul.  
22: Sep., 829; Oct., 21; Nov., 200;  
Dec., 79; Jan., 13 (\*40,000 lb. lots).

THURSDAY, July 24, 1947

Sep....	18.35
Oct....	18.30
Nov....	18.62½
Dec....	19.00
Jan....	18.80
Mar....	19.20

Sales: About 3,500,000 lbs.

Open interest at close Wed., Jul.  
23: Jul., 1; Sep., 832; Oct., 23; Nov.,  
307; Dec., 86; Jan., 13 (\*40,000 lb.  
lots).

FRIDAY, July 25, 1947

Sep....	17.65
Oct....	17.85
Nov....	18.02½
Dec....	18.65
Jan....	18.70
Mar....	19.30

Sales: About 3,500,000 lbs.

Open interest at close Thurs., July  
24: Sep., 843; Oct., 27; Nov., 217;  
Dec., 80; Jan., 14, and Mar., 1  
(\*40,000 lb. lots).

## CANADIAN KILL

Inspected slaughter in Can-  
ada for week ended July 12  
as reported by the Dominion  
Department of Agriculture:

### CATTLE

Week Ended	Same Week
July 12	Last Year
Western Canada..12,041	16,998
Eastern Canada.. 9,755	13,037
Total .....	21,796

### HOGS

Western Canada..28,551	29,302
Eastern Canada..45,236	30,705
Total .....	73,787

### SHEEP

Western Canada.. 4,777	8,006
Eastern Canada.. 3,770	6,208
Total .....	8,547

## SOUTHERN LIVESTOCK KILL

June, 1947

Cattle .....	44,850
Calves .....	23,850
Hogs .....	25,757
Sheep .....	14,398

## PACKERS' WHOLESALE

### LARD PRICES

Refined lard, tierces, f.o.b.	
Chgo. ....	17.87½
Kettle rend, tierces, f.o.b.	
Chgo. ....	18.37½
Leaf, kettle rend, tierces	
f.o.b. Chgo. ....	18.12½
Neutral, tierces, f.o.b.	
Chicago .....	18.62½
Standard shortening, *N.25.50-8.25.50	
Shortening, tierces, c.a.f.	
N. & S. Hydrogenated..25.50@27.25	
*Del'd.	

## WEEK'S LARD PRICES

Tierces	Loose	Leaf
P.S. Lard	P.S. Lard	Raw
July 21.....	18.90a	15.75n
July 22.....	18.35n	14.75n
July 23.....	18.20n	15.62½n
July 24.....	17.67½a	14.25n
July 25.....	17.60	14.50n

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36" Wide  
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Yellow Only

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Every Sawyer apron is made  
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Here is the first real improvement in a beef scribe saw. Perfectly balanced! Light weight! Rugged and will stand the severest use! Made from tough, light weight aluminum alloy.

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Price, complete with one blade ..... **\$850**

IMMEDIATE SHIPMENT FROM STOCK

# K O C H

**BUTCHERS' SUPPLY CO.**  
NORTH KANSAS CITY 16, MO.

## MARKET PRICES *New York*

### DRESSED BEEF CARCASSES

City Dressed

July 22,  
1947

Choice, native, heavy.....	48	@50%
Choice, native, light.....	47	@49%
Good.....	45	@48
Comm.....	41	@46
Can. & cutter.....	29	@30 1/2
Utility.....	30	@32 1/2
Bol. bull.....	30	@31 1/2

### BEEF CUTS

City

No. 1 ribs.....	50	@62
No. 2 ribs.....	50	@57
No. 1 loins.....	74	@77
No. 2 loins.....	72	@74
No. 1 hinds and ribs.....	56	@57
No. 2 hinds and ribs.....	54	@55
No. 1 rounds.....	51	@52
No. 2 rounds.....	51	@52
No. 1 chucks.....	42	@43
No. 2 chucks.....	41	@42
No. 1 briskets.....	40	@42
No. 2 briskets.....	40	@42
No. 1 hanks.....	19	@21
No. 2 hanks.....	19	@21
No. 1 top sirloins.....	60	@62
No. 2 top sirloins.....	60	@62
Holla, reg. 46 1/2 lbs. av.....		
Holla, reg. 66 1/2 lbs. av.....		

### FRESH PORK CUTS

Western

Shoulders, regular.....	40	@42
Butts, regular 3/8.....	46	@47
Pork loins, fresh, 12 lbs. dn.....	53	@58
Hams, regular, under 14 lbs.....	50	@58
Hams, skinned, fresh, under 14 lbs.....	50	@61
Picnics, fresh, bone in.....	40	@42
Pork trimmings, ex. lean.....	37	@40
Pork trimmings, regular.....	29	@30
Spareribs, medium.....	41	@43
Bellies, sq. cut, seedless, 8/12.....	52	@53

City

Pork loins, fr., 10/12 lbs.....	50	@58
Shoulders, regular.....	52	@54
Hams, regular, under 14 lbs.....	57	@58
Hams, sknd., under 14 lbs.....	59	@60
Picnics, bone in.....	40	@41
Pork trim, ex. lean.....	42	@44
Pork trim, regular.....	20	@21
Spareribs, medium.....	43	@44
Boston butts, 3/8 lbs.....	48	@49
Bellies, sq. cut, seedless, 8/12.....	51	@52

### FANCY MEATS

Veal breads, under 6 oz.....	65	
6 to 12 oz.....	80	
12 oz. up.....	1.00	
Beef kidneys.....	25	
Lamb fries.....	35	
Beef livers.....	60	
Or tails under 1 lb.....	16	
Oxtails over 1 lb.....	25	

### WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, JULY 23, 1947  
All quotations in dollars per cwt.

#### FRESH BEEF—STEER & HEIFER:

Choice:	
350-500 lbs.....	None
500-600 lbs.....	\$45.00-45.50
600-700 lbs.....	45.00-46.00
700-800 lbs.....	45.50-46.50

Good:

350-500 lbs.....	43.50-44.00
500-600 lbs.....	44.00-44.50
600-700 lbs.....	44.00-45.00
700-800 lbs.....	44.50-45.00

Commercial:

350-600 lbs.....	39.00-41.00
600-700 lbs.....	40.00-42.00

Utility:

350-600 lbs.....	None
------------------	------

#### COW:

Commercial, all wts.....	29.00-34.00
Utility, all wts.....	27.00-29.00
Cutter, all wts.....	None
Canner, all wts.....	None

#### FRESH VEAL AND CALF:

##### SKIN OFF, CARCASSES:

Choice:	
80-130 lbs.....	36.00-39.00
130-170 lbs.....	35.00-40.00
Good:	
50-80 lbs.....	34.00-36.00
80-130 lbs.....	34.00-36.00
130-170 lbs.....	31.00-35.00

### DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.....	39.00-41.00
137 to 153 lbs.....	39.00-41.00
154 to 171 lbs.....	39.00-41.00
172 to 188 lbs.....	39.00-41.00

### LAMBS

Choice lambs.....	50.00
Good lambs.....	48.00
Commercial.....	46.00

### VEAL—SKIN OFF

Choice carcass.....	50.00
Good carcass.....	48.00
Commercial carcass.....	46.00
Utility.....	44.00

### CALF

Choice.....	50.00
Good.....	48.00
Commercial.....	46.00
Utility.....	44.00

### BUTCHERS' FAT

Shop fat.....	\$1.50
Breast fat.....	4.00
Edible suet.....	4.00
Inedible suet.....	4.00

### CANADIAN JUNE KILL

In its report of June slaughter of livestock in inspected plants in Canada, the Dominion Department of Agriculture gives the June average dressed weight for hogs as 170.1 lbs.; cattle, 510.7 lbs.; calves, 102.4 lbs., and sheep and lambs, 52.9 lbs. This compares with 164.9, 508.0, 107.4, and 50.3 lbs., respectively, a year ago, and is higher for each class, except calves. The numbers of livestock slaughtered are reported as follows:

	June 1947	June 1946
Cattle.....	80,005	105,005
Calves.....	75,000	69,974
Hogs.....	330,000	280,132
Sheep.....	10,812	37,210

#### Commercial:

50-80 lbs.....	20.00-23.00
80-130 lbs.....	20.00-22.00
130-170 lbs.....	20.00-21.00
Utility, all wts.....	22.00-27.00

#### FRESH LAMB AND MUTTON:

##### SPRING LAMB:

Choice:

30-40 lbs.....	48.00-50.00
40-45 lbs.....	49.00-51.00
45-50 lbs.....	49.00-51.00
50-60 lbs.....	None

Good:

30-40 lbs.....	44.00-46.00
40-45 lbs.....	46.00-47.00
45-50 lbs.....	47.00-49.00
50-60 lbs.....	None

Commercial, all wts..... 40.00-44.00

Utility, all wts..... None

#### MUTTON (EWE), 70 lbs. Dn.:

Good.....	19.00-21.00
Commercial.....	17.00-19.00
Utility.....	15.00-17.00

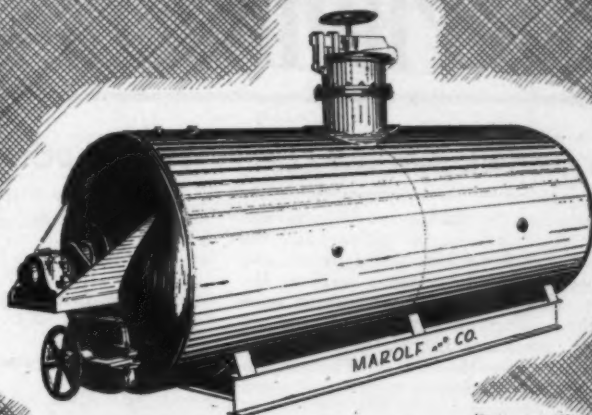
#### FRESH PORK CUTS: Loin No. 1

(BLADELESS INCL.)

8-10 lbs.....	55.00-57.00
10-12 lbs.....	55.00-57.00
12-16 lbs.....	49.00-52.00
16-20 lbs.....	39.00-43.00
Shoulders, Skinned, N. Y. Style:	
8-12 lbs.....	35.00-38.00
Butts, Boston Style:	
4-8 lbs.....	43.00-44.00

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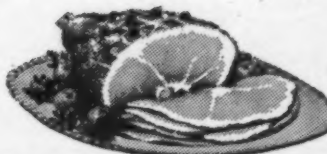
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# BY-PRODUCTS—FATS—OILS

## TALLOWES AND GREASES

Business in tallows and greases was scattered and spotty throughout the week, but prices held about steady, and most of the trades made were at the list. However, the larger soapers were rather reluctant buyers and confined their purchases largely to the better grades. None-the-less, on Thursday, a tank of yellow grease sold at 10½c, and a tank of high acid at 10c, f.o.b. shipping point, and several tanks of various grades were reported moving in other quarters at quoted levels.

The unsettled, and at times erratic action of the lard market had an unsettling influence on tallows and greases. On Thursday, lard futures broke sharply, in spite of a sharp advance in the Chicago live hog market, dropping 45 to 57c below the preceding day. This had a prompt effect on late Thursday prices for tallows and greases. While top grades held fully steady, lower grades developed an easier undertone.

**TALLOWES.**—Closing quotations for tallow in carlots, f.o.b. producer's plant on Thursday were largely steady including the top grade, with a week earlier, as follows:

Edible, 13c; fancy, 12c; choice, 11½c; prime or extra, 11¼c; special, 11¼c; No. 1, 11c; No. 3, 10½c n; No. 2, 8¼@9c n.

**GREASES.**—The market in greases was largely unchanged from a week earlier, although choice white was ½c lower. Grease quotations on Thursday were reported as follows:

Choice white, 11½c; renderers' choice white, 11¼c n; A-white, 11¼c; B-white, 11c; yellow 10½c; house, 10c n; brown, 25 F.F.A., 8¼@9c n.

**GREASE OILS.**—Grease oils continued to move regularly and at steady prices compared with a week ago. No. 1

## BY-PRODUCTS MARKETS

(Chicago, July 24, 1947.)

### Blood

	Unit
Ammonia	
Unground, per unit ammonia	*\$7.00

### Digester Feed Tankage Materials

Unground, loose	*\$7.50@7.75
Liquid stick, tank cars	8.25m

### Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bulk	\$108.00
55% meat scraps, bulk	116.00
50% feeding tankage with bone, bulk	88.35
60% digester tankage, bulk	104.00
80% blood meal, bagged	140.00
65% RPL special steamed bone meal, bagged	75.00

### Bone Meal (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	50.00@55.00
Steam, ground, 3 & 27	50.00@55.00

### Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia	\$6.00 and 10c
Bone tankage, unground, per ton	50.00
Hoof meal, per unit ammonia	6.25m

### Dry Rendered Tankage

	Per unit Protein
Cake	*\$2.00
Expeller	* 2.00

### Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$2.25@2.50
Hide trimmings (green, salted)	1.40@1.50
Sinews and pizzles (green, salted)	1.40@1.50

	Per ton
Cattle jaws, skulls and knuckles	\$75.00
Pig skin scraps and trim, per lb.	.10

### Animal Hair

Winter coil dried, per ton	\$30.00@35.00
Summer coil dried, per ton	35.00@40.00
Cattle switches	.3¼@5c
Winter processed, gray, lb.	.12@15c
Summer processed, gray, lb.	.16@7¼c
*F.O.B. shipping point.	

oil was quoted at 18½c, while prime burning sold at 20½c, and acidless tallow oil brought 18½c. All prices are in drum lots.

**NEATSFOOT OIL.**—Quotations on neatsfoot oil were steady with about a normal amount of the product moving. The market continues well sold up.

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

### Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b. production point	\$24.00
Blood, dried 16% per unit of ammonia	7.00
Unground fish scrap, dried, 50% protein nominal f.o.b.	
Fish Factory, per unit	1.00
Soda ash, per set ton, bulk, ex-vessel Atlantic and Gulf ports	30.00
In 100-lb. bags	31.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk per unit of ammonia	1.75

### Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$24.00
Bone meal, raw, 4¼% and 50% in bags, per ton, f.o.b. works	31.00
Superphosphate, bulk, f.o.b. Baltimore, 18% per unit	30

### Dry Rendered Tankage

45/50% protein, unground, \$2.00 per unit of protein	
--	--

## EASTERN FERTILIZER MARKET

New York, July 24, 1947

Demand was good for wet rendered tankage and the market at New York was cleaned up at \$7.75.

Blood was still offered at \$7.00 f.o.b. New York with little interest showing.

Fishmeal was in good supply due to the heavy catch of fish along the Atlantic coast. Scrap was offered freely and some of the feed buyers were showing less interest than a week ago.

The demand for fertilizer chemicals continues in spite of the fact that the fertilizer season is about over.

## CORN PROSPECTS IMPROVE

The 1947 corn crop is estimated at 2,770,930,000 bu. as of July 15 in the special mid-month report of the Crop Reporting Board. This is an increase of 158,000,000 bu. in prospective production since July 1. The 1947 crop is now indicated to be 5 per cent larger than average compared with just a little under average in the July 1 report. The corn crop has improved materially.

*Willibald Schaefer Company*

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## VEGETABLE OILS

The market for most vegetable oils was rather quiet during the week. Cottonseed oil prices developed some variations attributed to the short supply of old crop oil, and the variations in arrival times of new crop oil. Sales of new crop oil were reported in the Southwest at 20½ to 21c with up to 22c asked, while sales of old crop oil in the Valley were reported at 21c.

The soybean oil market was fairly active at around 17¼c per lb. Meantime the Department of Agriculture announced that allocations of soybean oil will be made for export to olive oil producing countries to facilitate the movement of olive oil to the U. S. Procedure includes the customary licensing by the Department of Commerce. The plan becomes effective on or after August 1, but not later than February 28, 1948.

Early-in-the-week quotations on Spanish and Italian olive oil, in bond, duty paid at New York were \$5.75 in drums, while French Moroccan oil was quoted at \$5.50, and California oil was offered at \$5.25 to \$5.50 f.o.b. New York.

The supply of corn oil continues tight, and appears likely to stay that way until processing of new crop corn begins in the fall. Currently price quotations on this product appear to be largely nominal.

**CORN OIL.**—At 21½c bid, this product was about steady with a week earlier.

**SOYBEAN OIL.**—Thursday's price of 17¼c bid, basis Decatur, was a little stronger than a week ago.

**COTTONSEED OIL.**—Thursday spot crude prices at 21c bid across the Belt were steady with a week earlier. Quotations on the N. Y. futures market for the first four days of the week were reported to be as follows:

### MONDAY, JULY 21, 1947

	Open	High	Low	Close	Pr. cl.
Sept. ....	.....	.....	.....	*21.15	21.20
Oct. ....	.....	.....	.....	*20.60	20.65
Dec. ....	.....	.....	.....	*18.75	18.50
Jan., 1948.	.....	.....	.....	*18.00	17.50
Mar., 1948.	.....	.....	.....	*18.00	18.00
May, 1948.	.....	.....	.....	*18.40	18.25
July, 1948.	.....	.....	.....	*18.40	18.55

Total sales: none.

### TUESDAY, JULY 22, 1947

	Open	High	Low	Close	Pr. cl.
Sept. ....	.....	.....	.....	*21.20	21.15
Oct. ....	.....	.....	.....	*20.65	20.60
Dec. ....	.....	.....	.....	*18.75	18.75
Jan., 1948.	.....	.....	.....	*18.00	18.00
Mar., 1948.	.....	.....	.....	*18.00	18.00
May, 1948.	.....	.....	.....	*18.45	18.40
July, 1948.	.....	.....	.....	*18.60	18.40

Total sales: none.

### WEDNESDAY, JULY 23, 1947

	Open	High	Low	Close	Pr. cl.
Sept. ....	21.75	21.75	21.75	*21.60	21.20
Oct. ....	21.00	21.00	21.00	*21.20	20.65
Dec. ....	19.50	19.50	19.50	*19.00	18.75
Jan., 1948.	.....	.....	.....	*18.75	18.00
Mar., 1948.	.....	.....	.....	*18.75	18.00
May, 1948.	19.50	19.50	19.50	*19.00	18.45
July, 1948.	.....	.....	.....	*19.00	18.60

Total sales: 5 contracts.

### THURSDAY, JULY 24, 1947

	Open	High	Low	Close	Pr. cl.
Sept. ....	.....	.....	.....	*21.55	21.60
Oct. ....	.....	.....	.....	*21.10	21.20
Jan., 1948.	18.85	18.85	18.85	*18.75	19.60
Mar., 1948.	.....	.....	.....	*18.25	18.75
May, 1948.	.....	.....	.....	*18.25	18.75
July, 1948.	.....	.....	.....	*18.60	19.00

Total sales, 1 contract.

\*2nd. †Asked.

**COCONUT OIL.**—Prices of 11½c to 11¾c, Pacific Coast, was nominal.

**PEANUT OIL.**—Thursday's price of 21½c to 22c nominal, Southeast, was steady with a week ago.

## NEW EXPORT ALLOCATIONS

The Department of Agriculture authorized during the week ended July 18 supplemental and exchange export allocations for commercial procurement as follows: 1) 20,000 lbs. of cottonseed oil to the Philippines to meet established needs; 2) 4,409,200 lbs. of coconut oil to Peru in exchange for an equivalent quantity (in terms of oil) of copra from

Peru's IEFCA allocation from the Philippines, and 3) 11,200 lbs. of stearic acid to India for medicinal purposes.

## VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	.....
Valley .....	21b
Southeast .....	21b
Texas .....	21b
Soybean oil, in tanks, f.o.b. mills, Midwest .....	17¼b
Corn oil, in tanks, f.o.b. mills .....	21¼b
Coconut oil, Pacific Coast .....	11½ @ 11¾a
Peanut oil, f.o.b. Southern points .....	21½ @ 22a
Cottonseed foots	.....
Midwest and West Coast .....	3a
East .....	3a

## OLEOMARGARINE

Prices f.o.b. Chgo.	.....
White domestic, vegetable .....	36
White animal fat .....	34
Water churned pastry .....	28
Milk churned pastry .....	29

★

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# HIDES AND SKINS

Further advances paid for packer hides—Heavy native and branded steers up 1c—heavy and light native cows up ½c and branded cows ½@1c higher—Packer calf in steady demand—Kips easing.

## Chicago

**PACKER HIDES.**—There was an active demand again this week for packer hides and successive advances placed all native and branded steers a cent over previous week; extreme light native steers moved up ½c for the points involved; branded cows sold ½@1c higher; heavy and light native cows sold ½c higher, with the spread widened by premiums paid for picked points. Reported sales so far total about 75,000 hides in the local market, with probably a few more moving quietly—a fair volume of business, considering the recent well sold-up position of most packers.

One packer sold 2,600 July mixed heavy and light native steers at 26½c, and another later moved 2,700 July light and heavy native steers at 27c, or a full cent over previous week. This figure reported obtainable for straight heavies or straight lights also.

One lot of 3,000 Chgo. July extreme

light native steers sold at 31½c, up ½c for that point, although this figure paid for some lighter average points previous week.

An early sale of 700 July butt brands was reported at 24½c, together with 1,300 July Colorados at 24c. However, butt brands were quotable later at 25c, based on the sale of a total of 5,300 July Colorados at 24½c, or a full cent over previous week's closing trade. One packer moved 1,500 July mixed heavy and light Texas steers at 25c, or a cent over last week. Extreme light Texas steers are quoted 27@28c in a nominal way, with straight carlot offerings lacking.

Two packers sold a total of 5,600 St. Louis and Omaha July heavy native cows at 27c; 1,300 St. Paul July heavy cows sold at 28c, and 618 Apr.-May St. Pauls at 27½c; the Association sold 1,400 Chicago July heavy native cows at 28c.

Two packers sold a total of 7,900 July light native cows, Omahas and other fairly heavy point take-off, at 29c; 1,900 St. Louis Julys sold at 29½c; another packer sold 12,000 July light cows at 29c and 29½c, according to points; also 2,000 Kansas City Julys at 30c; later, 1,700 Kansas City July light native cows sold at 30½c.

Two packers sold a total of 6,200 July branded cows at 26c for regular points; another moved 11,500 Julys at 26c to 26½c, depending upon points; 4,000 light average Oklahoma City July branded cows sold at 27c.

There was no trading mentioned on bulls this week but market is in a stronger position following general clean-up trading previous week at 17½c for natives and 16½c for branded bulls.

The announcement at midweek by the Dept. of Commerce that an exceptionally large supply of cattle hides will result from the expected record slaughter of cattle this year was discounted by the trade generally, including tanners. Historically, in normal times, this country is a heavy importer of hides, while recently our exports to Europe have far exceeded imports, and the bulk of South American hides is currently moving to Europe.

Inspected cattle slaughter for the week ended July 19 was estimated by the USDA at 303,000 head, five per cent over the 289,000 of previous week, but 10 per cent under the 338,000 of same week a year ago. However, cattle receipts at twelve western markets for the first four days this week totaled only 200,100 head, as against 233,402 for previous week, and 234,308 for same week last year, and killing figures will likely show a similar decline for the week.

Calf slaughter under inspection for the week ended July 19 was estimated at 163,000 head, 18 per cent over the 138,000 of previous week, and six per cent above the 154,000 of same week last year. From the hide viewpoint, these will be running more heavily to kips from now on.

**OUTSIDE SMALL PACKER.**—The small packer market continues very rangy, depending upon average weight and section, with some offerings held at fantastic prices, according to traders. Some 60 lb. and down all brands sold in the West at 22c, flat, trimmed. Some 46 lb. avge. sold at 26½c for native steers and cows, brands a cent less; some 43-44 lb. avge. were reported to have sold up to 27½c basis natives, and very light southwestern stock is held at 29@30c.

**PACIFIC COAST.**—There was trading in the Pacific Coast market at midweek when one of the larger killers moved about 12,000 July hides at 22c for steers and 24c for cows, or a cent over prices paid for similar take-off previous week.

**CALF AND KIPSKINS.**—There was no trading mentioned in packer calfskins this week but there is still a good demand, according to traders, at steady prices—northern heavies and lights at 80c, River points at 72½c, and south-erns at 62½c. Production from now on will be running more heavily to kips and these showed some easiness this week on quiet trading. Couple packers are credited with moving 10,000 to 15,000 July kipskins at 2½c decline, northern natives going at 55c, and northern over-weights at 50c, with

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# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSINGS

### Provisions

An upswing of \$2.10 lifted the average price of live hogs to \$24.25 at Chicago during the week.

The improvement in live hog prices had a strengthening effect on the provisions market at Chicago. Friday prices for most pork items were higher.

Under 12 lb. pork loins sold  $\frac{1}{2}$ c higher at 55c, while Boston butts and spareribs were both up 1c at 41 $\frac{1}{2}$ c.

Green skinned hams in the 12/16 range were  $\frac{1}{2}$ c higher at 57 $\frac{1}{2}$ c and 4/6 green picnics were  $\frac{1}{2}$ c up at 39c, while 8 and up green picnics, No. 2's included, brought 24 $\frac{1}{2}$  to 25c.

Green bellies in the 6/12 group sold  $\frac{1}{2}$ c higher at 51c, and 20/25 DS clear bellies were  $\frac{1}{2}$ c up at 29 $\frac{1}{2}$ c. Fat back prices held steady.

### Cottonseed Oil

Closing prices for cottonseed oil futures at New York Friday were as follows: September, 21.55b, 22.00ax; October, 21.15b, 21.50ax; December, 18.75b, 19.50ax; January, 18.50b, 19.50ax; March, 18.50b, 19.50ax; May, 18.90b, 19.40ax; July, 1948, 18.75b, 19.50ax. Sales were 3 lots.

quoted around 43@45c for all-weights, with country kips around 31@32c.

**SHEEPSKINS.**—There is an active inquiry for packer shearlings, with production down sharply and most packers sold up. No. 1's are quoted \$2.25@2.35, and No. 2's \$1.10@1.20, with higher expected in some quarters. No. 3's are about out of the picture but said to be salable around \$1.00. Pickled skins have a little firmer undertone but still quoted \$12.00@14.00 per doz. packer production. Spring lambs are quoted about unchanged, around \$2.70@2.75 per cwt. liveweight basis for westerns, down to \$2.20@2.25 per cwt. for southern.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended July 19, 1947, were 6,076,000 lbs.; previous week, 6,400,000 lbs.; for the corresponding week last year 6,371,000 lbs.; January 1 to date 213,995,000 lbs. compared with 201,826,000 lbs. last year.

Shipments of hides from Chicago for the week ended July 19, 1947, were 6,329,000 lbs.; previous week 5,443,000 lbs.; same week last year, 5,939,000 lbs.; January 1 to date 272,301,000 lbs.; last year, 123,957,000 lbs.

brands at 2 $\frac{1}{2}$ c less in each instance. Last reported trading in southern kips was 56c for natives and 51c for over-weights, previous week; but market is probably quotable 2 $\frac{1}{2}$ c less at the moment, based on sales of northern.

Packer regular slunks moved in a large way early this week, around 15,000 being reported at \$3.25, or 25c down from last month. Hairless slunks are quoted around \$1.10, selected, or around \$1.00 flat.

City calfskins, untrimmed, are quoted around 65c for all-weights, and city kips around 42@43c. Country calf are

## CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended July 24, '47	Previous Week	Cor. week, 1946
Hvy. nat. str.	@27	@26	@27
Hvy. Tex. str.	@25	@24	@25
Hvy. butt	@25	@24	@26
Hvy. Col. str.	@24 $\frac{1}{2}$	@23 $\frac{1}{2}$	@26
Ex-light Tex.	@27	@26	@26
str.	@28 $\frac{1}{2}$	@28 $\frac{1}{2}$	@26
Brnd'd cows	@27	@26 $\frac{1}{2}$	@26
Hvy. nat. cows	@28	@27	@27
Ex. nat. cows	@30 $\frac{1}{2}$	@29 $\frac{1}{2}$	@27
Nat. bulls	@17 $\frac{1}{2}$	@17 $\frac{1}{2}$	@20
Brnd'd bulls	@16 $\frac{1}{2}$	@16 $\frac{1}{2}$	@19
Calfskins	72 $\frac{1}{2}$ @50	72 $\frac{1}{2}$ @50	32
Kips, Nor. nat.	@55	@57 $\frac{1}{2}$	24
Kips, Nor. brnd	@52 $\frac{1}{2}$	@55	.....
Slunks, reg.	@3.25	3.50@3.75	.....
Slunks, hris.	@1.10	@1.20	.....

Market not established on some descriptions this date last year following lapse of OPA.

CITY AND OUTSIDE SMALL PACKERS			
Nat. all wts.	@27	21	@26
Nat. bulls	@22	20	@25
Brnd'd bulls	@15 $\frac{1}{2}$	15	@15 $\frac{1}{2}$
Calfskins	@14 $\frac{1}{2}$	14	@14 $\frac{1}{2}$
Kips, nat.	@42	45	@45
Slunks, reg.	3.00@3.25	@3.25	.....
Slunks, hris.	@1.00	@1.10	.....

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES			
Hvy. str.	@22 $\frac{1}{2}$	20	@22 $\frac{1}{2}$
Hvy. cows	@22 $\frac{1}{2}$	20	@22 $\frac{1}{2}$
Bull	@22 $\frac{1}{2}$	20	@22 $\frac{1}{2}$
Extremes	@22 $\frac{1}{2}$	20	@22 $\frac{1}{2}$
Bulls	13 $\frac{1}{2}$ @14	12 $\frac{1}{2}$ @13	@14 $\frac{1}{2}$
Calfskins	@43	@45	@47
Kipskins	@31	@32	@35
Horsehides	7.50@8.25	7.50@8.25	9.00@10.00

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS			
Fbr. shearings	2.25@2.35	2.15@2.25	@3.00
Dry pels	26 $\frac{1}{2}$ @27	26 $\frac{1}{2}$ @27	25

## N. Y. HIDE FUTURES

MONDAY, JULY 21, 1947			
	Open	High	Low
Sept.	22.90b	23.30	23.80
Dec.	20.76b	21.10	20.90
Mar.	19.70b	19.90	19.82
June	19.95b	.....	19.15b

Closing 15 to 35 higher; Sales 20 lots.

TUESDAY, JULY 22, 1947			
Sept.	23.00b	23.50	23.80
Dec.	20.80b	21.25	20.90
Mar.	19.50b	19.95	19.87
June	18.90b	.....	19.21b

Closing 5 to 21 higher; Sales 46 lots.

WEDNESDAY, JULY 23, 1947			
Sept.	23.55b	24.35	23.75
Dec.	21.21b	21.80	21.85
Mar.	20.00-01	20.40	20.00
June	19.26b	.....	19.65b

Closing 35 to 80 higher; Sales 84 lots.

THURSDAY, JULY 24, 1947			
Sept.	24.25b	24.50	24.10
Dec.	22.00	22.10	21.65
Mar.	20.30b	20.25	20.25
June	19.70b	.....	19.35b

Closing 10 to 30 lower; Sales 72 lots.

FRIDAY, JULY 25, 1947			
Sept.	24.00b	24.10	24.00b
Dec.	21.40b	21.65	21.50
Mar.	19.50b	19.80	19.75
June	19.00b	.....	19.50b

Closing 15 to 35 higher; sales 22 lots.

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# LIVESTOCK MARKETS *Weekly Review*

## Early Frost May Speed Up Livestock Marketing

If frost catches the corn crop before it matures, livestock marketing will be heavier during the winter and early spring, followed by smaller marketings and higher prices next summer, according to a prediction made by N. E. Dodd, undersecretary of agriculture, at a conference of agricultural specialists in Chicago this week.

"The outlook for the feed situation is reasonably promising provided, . . . we are able to save our soft corn," he said. "If we don't help farmers handle their corn so it will keep well, we can expect to see an abnormally large portion of it fed to hogs and cattle this winter." Dodd held out some hope for the corn crop when he pointed out that a large portion of late plantings comprised short season hybrids, and that corn planted late tends to mature faster than normal.

Good growing weather can be expected to mature most of the corn crop between September 28 and October 5.

## BARROW SHOW IN SEPTEMBER

Official rules and the premium list for the National Barrow Show, to be held at Austin, Minn., September 15 to 19, inclusive have been issued and are receiving broad distribution among hog producers and in the livestock trade.

This annual event, which is held under the sponsorship of the National Swine Breed Association, the Mower County Agricultural Society, the Austin Chamber of Commerce, the Austin Public Schools, and Geo. A. Hormel & Co., is designed to direct attention to the kind of market hog that produces the type of cuts found most salable by packers and retailers.

One of the highlights of the four-day program is a market barrow and carcass demonstration. This year it will focus attention on the ratio of fat to lean. Max Cullen, of the National Live Stock and Meat Board, Chicago, will demonstrate pork cutting with the assistance of Fred Beard of the U.S. Department of Agriculture, and Carroll Plager and Harry Spahn, of Geo. A. Hormel & Co.

## SALABLE LIVESTOCK AT 12 MARKETS

U. S. Department of Agriculture report of June receipts of salable cattle and calves, hogs, and sheep and lambs at the seven leading markets for each kind of livestock, with totals that include five additional markets, is as follows:

	CATTLE	
	June 1947	June 1946
Chicago	168,792	98,762
Kansas City	92,137	56,388
Omaha	151,837	97,982
E. St. Louis	72,789	26,912
St. Joseph	46,218	15,864
Sioux City	127,105	98,566
So. St. Paul	88,068	40,164
Totals	900,976	573,127

\*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

	CALVES	
	June 1947	June 1946
Chicago	14,115	9,220
Kansas City	18,758	15,438
Omaha	4,639	2,623
E. St. Louis	35,083	20,510
St. Joseph	8,098	4,727
Sioux City	1,918	1,490
So. St. Paul	39,881	27,260
Totals	105,832	129,568

\*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

## HOG WEIGHTS AND COSTS

Average weights and costs of hogs at six markets during June, 1947, and June, 1946, as reported by USDA.

	BARROWS AND GILTS		SOWS	
	June, 1947	June, 1946	June, 1947	June, 1946
Chicago	\$23.32	\$14.85	\$18.28	\$14.10
St. Louis Nat'l				
Stk. Yds.	23.96	14.80	19.12	14.05
Kansas City	24.01	14.55	18.54	13.80
Omaha	22.65	14.50	19.50	13.75
St. Joseph	24.02	14.55	18.47	13.80
St. Paul	22.43	14.90	19.31	13.85

Average Weight in Pounds				
	June 1947	June 1946	June 1947	June 1946
Chicago	263	249	414	420
St. Louis Nat'l				
Stk. Yds.	230	217	407	401
Kansas City	240	230	422	396
Omaha	272	277	384	347
St. Joseph	242	228	411	370
St. Paul	290	299	365	377

## STOCKERS AND FEEDERS

Stocker and feeder cattle received in the eight Corn Belt states in June are reported by the USDA as follows:

	June 1947	June 1946
CATTLE AND CALVES:		
Public stockyards	88,289	98,050
Direct	31,281	43,108
Totals	119,570	141,158

	June 1947	June 1946
SHEEP AND LAMBS:		
Public stockyards	95,578	32,617
Direct	38,858	43,173
Totals	134,436	75,790

Data in this report were obtained from offices of state veterinarians. Under "public stockyards" are included stockers and feeders which were bought at stockyards markets. Under "direct" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards while stopping for feed, water, and rest en route.

	June 1947	June 1946
Chicago	158,317	92,561
Kansas City	51,808	12,945
Omaha	102,227	58,729
E. St. Louis	217,110	55,587
St. Joseph	96,103	25,315
Sioux City	109,078	77,670
So. St. Paul	142,596	94,472
Totals	1,119,947	596,308

\*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

	June 1947	June 1946
SHEEP AND LAMBS		
Chicago	18,426	34,062
Kansas City	94,167	96,494
Omaha	46,008	49,245
St. Joseph	31,569	53,086
Denver	13,953	17,083
Oklahoma City	12,152	18,852
So. St. Paul	12,355	18,558
Totals	674,099	877,285

\*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.



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# LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, July 23, 1947, reported by the Production & Marketing Administration:

FOODS: (quotations based on hard hogs) Nat. Stk. Yds. Chicago Kans. City Omaha St. Paul

## BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$23.75-25.75	\$23.00-25.00	\$25.00-26.25	\$25.00-26.25	\$27.00 only
140-160 lbs.	25.75-26.75	24.00-26.50	25.00-26.25	24.50-26.75	27.00 only
160-180 lbs.	26.50-27.00	26.25-27.00	26.00-26.50	26.75-27.00	27.00 only
180-200 lbs.	26.75-27.00	26.75-27.25	26.25-26.75	26.75-27.25	27.00 only
200-220 lbs.	26.75-27.00	27.00-27.25	26.50-26.75	26.75-27.25	27.00 only
220-240 lbs.	26.50-27.00	26.50-27.25	26.25-26.75	26.75-27.25	27.00 only
240-270 lbs.	25.75-26.75	25.75-27.00	25.50-26.50	24.50-26.75	24.50-27.00
270-300 lbs.	24.25-26.00	23.25-26.25	23.75-25.75	22.75-25.00	22.50-24.50
300-330 lbs.	22.25-24.25	22.50-23.75	23.00-24.00	22.25-23.50	22.00-22.50
330-360 lbs.	21.75-22.50	21.50-22.75	22.50-23.50	22.00-22.75	20.50-22.00

Medium:

100-120 lbs.	22.75-26.50	23.00-26.00	25.25-26.25	21.50-26.75	26.00-26.00
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SOVS:

Good and Choice:

270-300 lbs.	20.50-21.00	22.25-23.00	21.00-21.25	21.25-21.50	21.50 only
300-330 lbs.	20.50-21.00	21.50-22.75	21.00-21.25	21.00-21.50	21.50 only
330-360 lbs.	20.00-21.00	20.25-22.25	20.75-21.00	21.00-21.50	20.50-21.50
360-400 lbs.	19.00-20.50	19.00-21.50	20.75-21.00	19.75-21.25	20.00-20.50

Good:

400-450 lbs.	17.00-20.50	17.75-19.75	20.00-20.75	18.75-20.00	19.50-20.00
450-550 lbs.	16.00-19.00	15.75-18.00	20.00-20.75	18.00-19.25	18.00-19.50

Medium:

200-250 lbs.	14.50-20.00	14.00-19.50	19.00-19.50	17.50-21.00	18.00-18.50
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POGS (Slaughter):

Medium and Good:

90-120 lbs.	19.00-24.00	18.00-23.50			
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## SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

100-900 lbs.	27.50-29.75	28.00-30.50	27.50-29.75	28.00-29.75	28.00-30.50
900-1100 lbs.	28.25-30.50	29.50-31.50	28.00-30.50	28.75-31.75	28.50-31.50
1100-1300 lbs.	28.75-30.50	30.50-32.25	28.50-30.50	29.50-32.00	28.50-31.50
1300-1500 lbs.	28.75-30.50	30.50-32.25	28.75-31.00	29.75-32.00	29.00-31.50

STEERS, Good:

100-900 lbs.	24.50-27.50	25.00-28.00	23.50-28.00	25.00-28.25	24.00-28.50
900-1100 lbs.	25.25-28.50	25.00-29.50	24.50-28.50	25.50-29.50	24.00-28.50
1100-1300 lbs.	25.75-29.00	27.00-30.50	25.50-28.50	27.75-29.50	25.00-29.00
1300-1500 lbs.	26.25-29.00	27.00-30.50	26.00-28.75	26.25-29.75	25.00-29.00

STEERS, Medium:

100-1100 lbs.	19.00-25.25	19.00-25.50	18.00-25.25	19.50-25.75	19.00-25.00
1100-1300 lbs.	20.00-25.75	21.00-25.50	20.00-25.50	21.00-25.75	19.00-25.00

STEERS, Common:

100-1100 lbs.	15.50-19.00	16.00-19.00	15.50-18.00	16.50-20.50	15.00-19.00
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HIFERS, Choice:

600-800 lbs.	26.75-28.75	27.50-29.00	26.50-28.50	26.75-29.00	27.00-28.50
800-1000 lbs.	27.25-29.00	28.50-29.50	27.25-29.50	27.00-29.50	27.50-29.00

HIFERS, Good:

600-800 lbs.	23.75-26.75	23.50-27.50	23.00-27.00	24.75-27.00	23.00-27.50
800-1000 lbs.	24.00-27.25	25.00-28.50	23.50-27.25	24.75-27.00	23.50-27.50

HIFERS, Medium:

100-900 lbs.	17.00-24.00	18.00-23.50	16.50-23.25	18.00-24.75	18.00-23.50
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HIFERS, Common:

100-900 lbs.	14.25-17.00	14.00-18.00	14.00-16.50	15.00-18.00	14.00-18.00
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COWS (All Weights):

Good	16.00-18.50	17.50-20.00	16.25-19.25	17.00-20.00	15.25-17.50
Medium	14.00-16.00	14.00-17.50	13.50-16.25	14.25-17.00	14.00-15.25
Cut. & com.	11.00-14.00	11.00-14.00	11.50-13.50	11.50-14.25	11.50-14.00
Canners	9.00-11.00	9.50-11.00	9.50-11.50	10.00-11.50	10.00-11.50

BULLS (Vigs. Excl.), All Weights:

Beef, good	17.00-17.50	17.75-18.75	17.25-17.75	17.25-17.75	17.00-17.75
Sturgeon, good	16.50-17.00	17.25-18.50	16.75-17.50	17.00-17.50	16.75-17.50
Sturgeon, medium	14.50-16.50	15.50-17.25	14.25-16.75	16.00-17.00	15.75-16.75
Sturgeon, cut. & com.	11.00-14.50	13.50-15.50	11.50-14.25	13.50-16.00	13.25-15.75

VEALERS (All Weights):

Good & choice	18.50-23.50	22.50-25.00	18.50-23.50	19.50-22.00	20.00-25.00
Com. & med.	11.00-18.50	13.50-22.50	11.00-18.50	12.00-19.50	13.00-20.00
Cull (75 lbs. up)	8.00-11.00	11.00-13.50	7.50-11.00	10.00-12.00	10.00-13.00

CALVES (500 lbs. Down):

Good & choice	17.50-21.50	17.00-21.00	17.50-23.00	18.50-21.00	18.00-20.00
Com. & med.	11.50-17.50	12.00-17.00	11.50-18.00	12.00-18.50	14.00-18.00
Cull	9.00-11.50	11.00-12.00	8.00-11.50	10.00-12.00	11.00-14.00

## SLAUGHTER LAMBS AND SHEEP:

LAMBS (Spring):

Good & choice	23.50-24.50	24.00-24.25	23.75-24.00	23.25-24.00	23.25-24.50
Medium & good	19.00-23.00	20.00-23.50	21.00-23.50	20.00-23.00	20.00-23.00
Common	14.00-18.00	16.00-19.00	17.00-20.75		17.50-19.75

WETHERS:

Good & choice			19.00-19.50		18.00-20.00
Medium & good			17.00-18.75		15.50-17.75

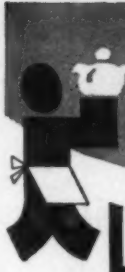
WETHERS:

Good & choice	6.75- 8.00	8.25- 9.00	7.75- 8.25	7.25- 8.00	7.75- 8.75
Com. & med.	5.25- 6.50	6.50- 8.00	6.00- 7.50	5.00- 7.50	5.25- 7.50

\*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

\*Quotations on slaughter lambs and yearlings of Good and Choice grades as compared represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

\*Quotations on shorn basis.



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## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 13 centers for the week ended July 19, 1947.

### CATTLE

Week ended	Prev. week	Cor.
July 19 week	1946	
Chicago†	22,602	20,664 27,350
Kansas City†	24,976	17,314 126,928
Omaha†	24,009	25,968 122,708
E. St. Louis†	12,397	14,467 16,630
St. Joseph†	8,986	8,849 11,446
Sioux City†	11,242	11,266 110,901
Wichita†	3,846	2,583 6,658
New York & Jersey City†	7,436	7,655 12,988
Okl. City†	11,106	6,590 18,016
Cincinnati†	7,259	6,070 8,550
Denver†	8,510	7,764 7,412
St. Paul†	17,087	15,655 13,593
Milwaukee†	3,521	2,543 3,539
Total	163,847	148,121 186,719

### HOGS

Chicago†	32,780	29,855 33,381
Kansas City†	8,778	10,495 129,056
Omaha†	33,938	42,549 156,925
E. St. Louis†	29,173	35,176 70,295
St. Joseph†	15,554	19,650 31,978
Sioux City†	23,995	22,725 134,048
Wichita†	2,011	1,460 2,324
New York & Jersey City†	25,968	27,424 51,000
Okl. City†	6,428	6,107 9,085
Cincinnati†	10,291	10,144 14,879
Denver†	9,154	10,341 11,962
St. Paul†	28,022	24,930 32,398
Milwaukee†	4,322	2,661 4,573
Total	228,314	243,517 391,906

### SHEEP

Chicago†	4,001	2,137 11,692
Kansas City†	15,450	13,103 128,039
Omaha†	11,885	15,150 114,270
E. St. Louis†	12,847	10,670 29,534
St. Joseph†	11,234	12,315 21,618
Sioux City†	3,424	2,860 19,212
Wichita†	3,479	1,635 4,780
New York & Jersey City†	44,487	40,689 57,800
Okl. City†	12,315	5,431 13,600
Cincinnati†	2,029	1,977 1,252
Denver†	4,262	4,092 4,956
St. Paul†	2,880	2,914 7,020
Milwaukee†	327	223 917
Total	126,629	113,196 204,708

\*Cattle and calves.

†Federally inspected slaughter, including directa.

‡Stockyards sales for local slaughter.

## LIVESTOCK RECEIPTS

Receipts at major livestock markets for the week ended July 19, were reported to be as follows:

### AT 20 MARKETS,

WEEK ENDED:	Cattle	Hogs	Sheep
July 19	298,000	345,000	163,000
July 12	259,000	370,000	205,000
1946	461,000	546,000	394,000
1945	250,000	234,000	243,000
1944	257,000	522,000	343,000

### AT 11 MARKETS,

WEEK ENDED:	Cattle	Hogs
July 19	298,000	345,000
July 12	259,000	370,000
1946	461,000	546,000
1945	250,000	234,000
1944	257,000	522,000

### AT 7 MARKETS,

WEEK ENDED:	Cattle	Hogs	Sheep
July 19	208,000	256,000	98,000
July 12	186,000	272,000	121,000
1946	316,000	395,000	215,000
1945	178,000	176,000	129,000
1944	177,000	347,000	180,000

## CORN BELT DIRECT TRADING

(Reported by Office of Production & Marketing Administration.)

Des Moines, Ia., July 24—

At the 10 concentration yards and 11 packing plants in Iowa and Minnesota, barrows and gilts sold unevenly 7½ to \$1.50 higher for the first four days of this week. Sows sold largely \$1.00 to \$1.25 higher. Marketings Thursday were somewhat lighter than a week earlier. Quotations Thursday ranged as follows:

Hogs, good to choice:	
160-180 lb.	\$24.00@28.50
180-240 lb.	28.00@28.75
240-330 lb.	21.75@26.10
300-360 lb.	20.75@23.75

Sows:	
270-330 lb.	\$20.25@21.25
400-550 lb.	17.00@20.00

Receipts of hogs at Corn Belt markets for the week ended July 24 were:

	This week	Same day last yr.
July 18	30,500	32,900
July 19	36,000	28,900
July 21	29,700	32,300
July 22	21,500	22,300
July 23	26,000	28,100
July 24	25,500	21,800

## BALTIMORE LIVESTOCK PRICES

Livestock prices at the Baltimore, Md., market on July 22, 1947, were reported as follows:

### CATTLE:

Steers, gd.	\$24.50@26.50
Steers, med.	18.00@23.50
Bulls, sausage	16.50@18.00
Cows, com. & med.	12.25@16.75
Cows, cut. & com.	10.00@13.00

### CALVES:

Vealers, gd. to ch.	\$17.50@22.00
Com. to med.	10.50@17.00
Cull to com.	8.00@10.00

### HOGS:

Gd. & ch.	\$27.25@27.50
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### LAMBS:

Gd. & ch.	\$23.00@24.00
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## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market, for week ended July 19, 1947:

	Cattle	Calves	Hogs*	Sheep
Salable	314	2,067	680	2,763
Total (incl. directa)	4,004	10,520	12,639	26,790
Previous week:				
Salable	196	2,328	602	970
Total (incl. directa)	3,401	7,090	13,082	24,603

\*Including hogs at 31st street.

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TOWER BRAND MEATS

U. S. GOVERNMENT INSPECTION

WILMINGTON, DELAWARE



## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, July 19, 1947, as reported to THE NATIONAL PROVISIONER:

### CHICAGO

Armour, 2,915 hogs; Swift, 2,099 hogs; Wilson, 1,763 hogs; Winters, 1,312 hogs; Azar, 7,027 hogs; Shippen, 7,066 hogs; Others, 17,618 hogs. Totals: 22,602 cattle; 3,347 calves; 3,900 hogs; 4,001 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,822	610	1,675	3,267
Swift	2,802	995	975	1,934
Cudahy	2,529	1,559	2,118	3,624
Wilson	4,046	769	902	2,531
Central	327	.....	.....	.....
U.S.P.	487	.....	.....	.....
Others	7,781	249	3,106	2,094
<b>Totals</b>	<b>20,794</b>	<b>4,182</b>	<b>8,778</b>	<b>13,450</b>

### OMAHA

	Cattle & Calves	Hogs	Sheep
Armour	6,290	5,391	1,069
Cudahy	4,378	4,649	739
Wilson	6,430	4,095	2,321
Winters	4,000	3,321	.....
Independent	69	2,520	.....
Others	.....	10,692	.....

Cattle and calves: Eagle, 82; Great-Oak, 126; Hoffman, 111; Rothschild, 484; Roth, 132; Live Stock, 76; Kagan, 1,201; Merchants, 51. Totals: 24,053 cattle and calves, 30,375 hogs, and 4,179 sheep.

### E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	3,401	2,904	7,148	5,745
Swift	5,141	4,292	5,060	6,035
Hannan	1,307	.....	2,840	190
Boh	.....	.....	1,381	.....
Kry	.....	.....	849	.....
Laclede	.....	.....	1,322	.....
Stell	.....	.....	1,082	.....
Others	2,748	860	5,461	877
Shippers	6,884	1,752	13,970	339
<b>Totals</b>	<b>10,481</b>	<b>9,808</b>	<b>40,143</b>	<b>13,386</b>

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,247	954	8,395	8,053
Armour	2,891	603	4,500	2,240
Others	4,498	925	3,758	1,144
<b>Totals</b>	<b>10,131</b>	<b>2,484</b>	<b>16,713</b>	<b>11,437</b>

Does not include 114 cattle, 2,351 hogs and 941 sheep bought direct.

### SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	4,469	41	8,998	1,276
Armour	3,596	31	11,616	1,088
Swift	3,704	103	4,633	1,060
Others	379	.....	.....	.....
Shippers	18,282	100	15,144	3,360
<b>Totals</b>	<b>30,430</b>	<b>335</b>	<b>40,391</b>	<b>6,784</b>

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,078	1,232	1,386	3,479
Guggenheim	433	.....	.....	.....
Dunn	.....	.....	.....	.....
Outtag	69	.....	22	.....
Dell	122	.....	574	.....
Sandover	25	.....	29	.....
Pioneer	.....	.....	.....	.....
Rural	887	.....	.....	.....
Others	806	.....	602	422
<b>Totals</b>	<b>3,510</b>	<b>1,232</b>	<b>2,613</b>	<b>3,901</b>

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
Call's	.....	.....	461	.....
Reel	.....	.....	212	.....
Kelley	.....	.....	.....	.....
Larry	.....	.....	274	.....
Meyer	.....	.....	1,371	.....
Schlichter	190	117	.....	30
Schmitt	99	11	2,220	.....
National	561	.....	.....	.....
Others	3,040	1,211	2,365	4,481
<b>Totals</b>	<b>3,890</b>	<b>1,339</b>	<b>6,442</b>	<b>4,972</b>

Does not include 2,140 cattle, 27 calves, 4,000 hogs, and 14 sheep bought direct.

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,587	236	3,270	2,449
Swift	1,907	311	1,807	1,065
Cudahy	776	177	2,018	182
Others	3,226	251	1,854	416
<b>Totals</b>	<b>7,396</b>	<b>975</b>	<b>8,949</b>	<b>4,112</b>

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,918	1,611	758	1,156
Wilson	3,289	1,760	803	1,435
Others	245	26	424	.....
<b>Totals</b>	<b>6,452</b>	<b>3,397</b>	<b>1,985</b>	<b>2,591</b>

Not including 688 cattle, 576 calves, 4,443 hogs and 9,724 sheep bought direct.

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	5,891	2,196	11,547	985
Bartusch	789	.....	.....	867
Cudahy	1,309	1,580	.....	.....
Rifken	951	.....	.....	.....
Superior	1,098	.....	.....	.....
Swift	6,239	3,332	17,375	1,687
Others	2,502	1,080	7,795	1,454
<b>Totals</b>	<b>19,589</b>	<b>8,388</b>	<b>36,717</b>	<b>4,543</b>

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	2,824	3,477	779	8,252
Swift	2,608	2,637	1,310	18,585
Blue	.....	.....	.....	.....
Bonnet	754	60	90	.....
City	243	.....	48	.....
Rosenthal	375	146	.....	96
<b>Totals</b>	<b>6,804</b>	<b>6,320</b>	<b>2,236</b>	<b>26,953</b>

### TOTAL PACKER PURCHASES

	Week ended July 19	Prev. week July 19	Cor.
Cattle	175,125	147,482	215,331
Hogs	235,345	245,235	284,545
Sheep	100,289	91,111	217,641

### CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

#### RECEIPTS

	Cattle	Calves	Hogs	Sheep
July 17	6,134	1,213	10,494	1,369
July 18	2,175	363	7,837	1,009
July 19	965	198	5,447	481
July 21	8,264	1,957	11,375	1,719
July 22	4,329	894	13,904	1,275
July 23	8,580	906	9,530	839
July 24	4,500	800	9,000	1,500

\*Wk. so far... 26,673 4,557 43,810 5,333  
Wk. ago... 41,565 5,175 47,550 7,562  
1946... 37,061 4,089 43,962 16,789  
1945... 33,240 2,756 41,694 15,256

\*Including 503 cattle, 1,086 calves, 10,163 hogs and 1,534 sheep direct to packers.

#### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
July 17	2,208	40	1,345	195
July 18	1,331	3	1,960	242
July 19	300	.....	.....	46
July 21	3,048	59	1,269	74
July 22	2,273	241	1,849	75
July 23	3,570	221	1,749	201
July 24	3,000	109	1,500	200
Wk. so far	10,891	621	6,367	600
Wk. ago	13,500	388	5,106	1,044
1946	18,753	608	6,370	1,477
1945	16,603	551	5,176	844

### CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Wednesday, July 24, 1947:

	Week ended July 24	Prev. week July 24
Packers' purch.	31,773	31,381
Shippers' purch.	8,329	6,290
<b>Total</b>	<b>40,102</b>	<b>37,671</b>

### JULY RECEIPTS

	1947	1946
Cattle	123,229	196,285
Calves	18,691	13,943
Hogs	194,895	313,548
Sheep	27,202	54,220

### JULY SHIPMENTS

	1947	1946
Cattle	50,451	109,364
Hogs	26,280	84,303
Sheep	8,758	7,167

### PACIFIC COAST LIVESTOCK

Receipts for five days ended July 18:

	Cattle	Calves	Hogs	Sheep
Los Angeles	8,700	1,325	1,450	325
San Francisco	1,650	250	900	18,300
Portland	3,445	770	1,820	4,250

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## WEEKLY INSPECTED SLAUGHTER

Inspected slaughter of livestock at 32 centers for the week ended July 19, as reported by the USDA's Production and Marketing Administration, showed a sharp increase for cattle, calves and sheep, but a decrease for hogs, from the inspected slaughter in the previous week.

	Cattle	Calves	Hogs	Sheep and Lambs
<b>NORTH ATLANTIC</b>				
New York, Newark, Jersey City	7,436	12,864	25,968	44,487
Baltimore, Philadelphia	5,740	2,267	16,983	2,548
<b>NORTH CENTRAL</b>				
Cincinnati, Cleveland, Indianapolis	14,229	5,650	40,702	11,132
Chicago, Elburn	24,717	13,333	62,841	13,580
St. Paul-Wis. Group	25,902	18,778	80,017	7,141
St. Louis Area	17,125	16,331	56,487	21,092
Sioux City	10,694	280	29,754	3,936
Omaha	23,197	1,201	39,584	15,023
Kansas City	17,755	8,586	33,609	18,530
Iowa and So. Minn.	20,074	6,294	141,796	36,403
<b>SOUTHEAST</b>	7,259	4,722	8,950	32
<b>SOUTH CENTRAL WEST</b>	25,734	14,300	35,817	51,825
<b>ROCKY MOUNTAIN</b>	7,850	951	11,396	4,590
<b>PACIFIC</b>	21,602	4,709	24,708	36,931
Grand total	229,374	110,275	608,702	270,158
Total week earlier	219,743	92,802	631,416	241,849
Total same week 1946	247,632	105,766	766,018	328,698

<sup>1</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>2</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>3</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>4</sup>Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>5</sup>Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. <sup>6</sup>Includes Denver, Colo., Ogden and Salt Lake City, Utah. <sup>7</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection in June, 1947—cattle 75.4, calves 68.1, hogs 75.7, sheep and lambs 88.8.

## LIVESTOCK GRADING DEMONSTRATIONS

The Florida department of agriculture is sponsoring a series of livestock grading demonstrations in cooperation with the extension service and the United States Department of Agriculture throughout the state during the last half of July.

## MEAT SUPPLIES AT NEW YORK

(Reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS		BEEF CUTS:	
	Carcasses		
<b>STEERS:</b>		Week ending July 19, 1947.	217,200
Week ending July 19, 1947.	11,025	Week previous	209,000
Week previous	11,053	Same week year ago	9,400
Same week year ago	7,421		
<b>COWS:</b>		<b>LOCAL SLAUGHTERS</b>	
Week ending July 19, 1947.	2,247	<b>CATTLE:</b>	
Week previous	2,569	Week ending July 19, 1947.	7,410
Same week year ago	2,477	Week previous	7,609
		Same week year ago	12,900
<b>BULLS:</b>		<b>CALVES:</b>	
Week ending July 19, 1947.	258	Week ending July 19, 1947.	12,300
Week previous	419	Week previous	10,700
Same week year ago	83	Same week year ago	15,300
<b>VEAL:</b>		<b>HOGS:</b>	
Week ending July 19, 1947.	10,278	Week ending July 19, 1947.	25,000
Week previous	17,448	Week previous	27,400
Same week year ago	6,153	Same week year ago	31,000
<b>LAMB:</b>		<b>SHEEP:</b>	
Week ending July 19, 1947.	42,387	Week ending July 19, 1947.	43,000
Week previous	47,984	Week previous	46,000
Same week year ago	19,258	Same week year ago	57,000
<b>MUTTON:</b>		Country dressed product at New York totaled 3,010 veal, 14 hogs and 4 lambs in addition to that shown above. Previous week 2,667 veal, 15 hogs and 11 lambs. Same week 2,600; 3,508 veal, no hogs and 417 lambs.	
Week ending July 19, 1947.	2,609		
Week previous	1,717		
Same week year ago	4,669		
<b>PORK CUTS:</b>			
Week ending July 19, 1947.	1,773,392		
Week previous	1,298,046		
Same week year ago	1,271,162		

## SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.:

	Cattle	Calves	Hogs
Week ended July 18	2,631	1,105	4,736
Week ended July 11	2,612	781	4,194
Cor. week last year	3,172	1,475	6,600

# BEEF • PORK • VEAL • LAMB HAMS • BACON • SAUSAGE LARD • CANNED MEATS • Sheep, hog and beef casings

**Morrell**  
PRIDE  
meats

**JOHN MORRELL & CO.**

General Offices: Ottumwa, Iowa

Packing plants: Ottumwa, Iowa; Sioux Falls, S. D.; Topeka, Kansas

## CLASSIFIED ADVERTISING • For Additional Ads See Opposite Page 53

### HELP WANTED

#### Rendering Department Manager

Large eastern plant requires the services of a capable rendering department manager. Duties will include supervision of all phases of operations from procurement of raw material, through manufacturing processes, to sales of finished merchandise. Replies to this ad will be held in strict confidence and applicant should state in detail his experience background, personal history including age, marital status and salary expected. Personal interview will be arranged through analysis of replies received. W-162, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Competent executive salesman and negotiator for office, advertising and field work in Illinois. Must be capable of meeting top men and conducting important interviews. Give reference and complete information. W-129, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### HELP WANTED

#### Salesman

Wanted by Indiana beef packer with first class reputation as shipper—eastern representative to handle carload, and car route sales of beef in New York, and New Jersey area. We are interested only in a man who is thoroughly experienced, highly respected, and acquainted with the trade. Must provide exceptionally good references for honesty, integrity and ability. Will give a satisfactory proposition to the man fulfilling our requirement. Write giving complete details to W-163, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CANNING FOREMAN: Wanted to take charge of canning department for progressive middle west packer. Luncheon meat and hams are principal items. Wonderful opportunity for man with experience. W-161, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

#### Beef Kill Foreman

Practical man wanted. Must be experienced in all operations and able to handle men. State age, past experience and salary required. W-128, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### HELP WANTED

#### CHIEF ACCOUNTANT

Chief accountant wanted for an independent meat packing plant located in central California. Position is permanent with an excellent opportunity for advancement. Salary open. When writing give age, experience, former employers, positions held, references, salary expected and when available. Write Box W-152, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Route supervisor. Excellent opportunity for advancement in growing midwest concern handling sausage and meat specialties. Good salary and bonus. Write giving full particulars as to age, experience, family status, etc. Replies strictly confidential. W-153, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Western New York packer wants a man capable of taking full charge of sales and housing department. Write, giving full particulars as to age, experience and salary desired. W-143, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

WANTED: PLANT SUPERINTENDENT for middle west packer, medium sized plant. Give similar experience in first letter. Willing to pay \$ to \$10 thousand a year for top man. W-160, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

# CLASSIFIED ADVERTISING

Underlined, not solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00, additional words 15c each. Count address or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

## EQUIPMENT FOR SALE

### CHECK VALUES

Heat Trucks—new—stainless steel on casters, cap. 500#.....	\$ 130.00
Grinder—6P Cleveland—belt drive.....	150.00
Grinder—51 Enterprise.....	100.00
Grinder—66 Buffalo—25 h.p. motor—V-belt drive.....	1000.00
Silent Cutter—Randall #7—54" bowl—capacity 700#—V-belt drive, less motor.....	300.00
Boiler—5 h.p. Dutton—gas fired—used, good condition—100 wt. ASME code.....	125.00
Air Condition Machine—Carrier—5 ton, air cooled, new.....	1400.00
Apex Mill—Gump.....	50.00
Silent Cutter—#3 Boss, 36" bowl with 20 h.p. motor.....	450.00

## Aaron Equipment Co.

Offices and Warehouse

1347 S. Ashland Ave., Chicago 8, Ill.  
CHESAPEAKE 5300

### Meat Packers—Attention

FOR SALE: 1-Hotmann #4 Mixer, 600# capacity, requires 40 HP, jacketed trough; 1-Enterprise #160 Meat Grinder, belt driven; 3-Mechanical Dryers, 5'x12'; 1-Cast iron 2000 gallon jacketed agitated Kettle; 12-Stainless jacketed Kettles, 30, 40, 60, 80 gallons; 30-Aluminum jacketed Kettles, 20, 40, 60, 80, 100 gallons; 2-Allbright-Neil 4x9 Lard Refiners; 1-Brecht 1000# Meat Mixer. Send us your inquiries.

WHAT HAVE YOU FOR SALE?  
CONSOLIDATED PRODUCTS CO., INC.  
1419 Park Row, New York City, N. Y.

TRUCK REFRIGERATING UNITS: Thermo-King models CTA, completely automatic, self-contained Puma gas units each driven by a gasoline engine. Unit fits trailers having about 30" clear space above drivers' cab and fits through a 25" square hole near the ceiling in front end of trailer. Will maintain 35-40° temp. indefinitely in largest trailer (lower in smaller bodies) at only a few cents cost per hour for gas and oil. We have 4 brand-new units available and have good reason for not using ourselves.

PS-505, THE NATIONAL PROVISIONER,  
407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: 2 Bliss model RFA top sealers with power lift 35" arm. 56 steel frame meat trucks which are 35" high x 42" long x 28" wide. They have two 5" casters on the front and two 4" casters on the back. Cudahy Brothers Co., Cudahy, Wis.

## HELP WANTED

### Unusual Opportunity for a Top-Notch Seasoning Salesman

We will consider a partnership in our established plant, manufacturing concentrated seasonings, emulsifiers and cures, one who can show volume sales and know-how performance in this field. Your qualification represents your cash investment. A splendid opportunity awaits the right salesman. Your replies will be held strictly confidential.

THE NATIONAL PROVISIONER  
W-164,  
407 S. Dearborn St., Chicago 5, Ill.

## PLANTS FOR SALE

FLORIDA EAST COAST. Small plant now in operation. About 5 M feet, on well elevated ground floor. Concrete construction, very best materials and workmanship, two years old. Completely equipped, everything modern. Four coolers, sharp freezer, curing room, ample killing floors with electric hoists. Concrete smokehouses, complete sausage kitchens. Livestock and insulated trucks. Good scale and pens, two acres of land with additional pasture available. City or state inspection. Easy capacity 50-100 cattle, 100-300 hogs, 50-100 calves, 2-6 M pounds sausage weekly. Plenty room for additional jobbing business. Established in 1917. Must sell on account of poor health. Plant and equipment cost about \$70,000 two years ago. Will sell outright for \$40,000 with very liberal terms, or will sell one-half interest to party capable of taking complete charge and management. Everything goes except inventory and accounts. Will assist buyer for a few weeks to get organized. Write Riverside Packing Company, Allandale, Daytona Beach, Florida.

New meat packing plant, 45 miles from Kansas City in heart of feeding belt. Ample livestock to supply all needs. On 43 acres of land with running stream, on main line of Santa Fe railroad running to East and West Coasts. Plant all new modern construction, BAI approved, practically completed and can be put in operation in two weeks. Plant capacity 400 hogs and 80 cattle daily, has two complete chill rooms, cutting and processing room, sewage disposal plant, owa water supply. Will lease or sell at 50% down and balance equipment cost about \$70,000 two years ago. Will sell outright for \$40,000 with very liberal terms, or will sell one-half interest to party capable of taking complete charge and management. Everything goes except inventory and accounts. Will assist buyer for a few weeks to get organized. Write Riverside Packing Company, Allandale, Daytona Beach, Florida.

FOR SALE: Slaughter and almost fully equipped canning plant. Acreage, barn, livestock pens, remodeled house. Located 23 miles from Buffalo, New York. For details write R. A. Sammarco, RFD #22, Knapp Road, Akron, New York.

## POSITION WANTED

PACKINGHOUSE EXECUTIVE: All-round experience. Excellent second man to small plant owner. Full knowledge of operating, slaughtering, processing, packaging, selling, expert on costs, handling help. Available shortly. W-154, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

PLANT SUPERINTENDENT: Experienced practical general plant superintendent all operating departments, beef, hog, slaughtering, cutting, processing, sausage manufacturing, rendering, by-products, etc. Qualified in handling labor. Also costs and tests. W-155, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXPERT SAUSAGE MAKER: Are you having trouble with sausage? Have it checked by an expert who can analyze and advise on. Immediate results. W-165, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

NORTHWEST SALESMAN with five years' experience is looking for position as casing salesman. W-158, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER: Desires position. Now available. Experienced. Will give references. Honest, dependable, sober. Bob Owen, R. 3, Arkansas City, Kansas, Phone 16-N-21.

## BUSINESS OPPORTUNITIES

### Livestock Buyers and Sellers

Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

M & M Publishing Co.,  
P.O. Box 6669 Los Angeles 22, Calif.

## HOG • CATTLE • SHEEP SAUSAGE CASINGS

### ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

**SAMI S. SVENDSEN**

407 SO. DEARBORN ST., CHICAGO 5, ILL.

## WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barliant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

Write for Our Weekly Bulletins.

### Killing and Cutting Floor Equipment

SLAUGHTER HOUSE & RENDERING PLANT, New, excellent terms, please write for full details.

1-HOG DEHAIRER, Boss Jumbo, with Conveyor, Scalding tank, 550 hogs per hour, no motor..... \$ 3,000.00

1-HOG DEHAIRER, Boss, with NEW..... 850.00

HOG & SHEEP HEAD SPLITTERS, NEW, 1000 heads per hour, 2 HP motor, each..... 095.00

527-HOG TROLLEYS, Standard, extension chains, ea..... .85

1-DRESSING FLOOR HOIST, Robbins & Myers, 1200# cap., 40' speed, type HW1, 3 HP motor..... 575.00

MEAT BLOCKS available, New, all sizes, please wire, write, or phone for details.

1-BONING TABLE, Stainless Steel, 4x9..... 200.00

### Stockinettes, Tubing, Shrouds

BEEF SHROUDS, NEW (4000), lt. wt., 90"x40", Ea..... .65

BEEF SHROUDS, NEW, Eagle Beef Secur-Edge, heavy duty, 90"x40", each, .88; 108"x40", each..... 1.06

BURLAP, NEW, medium weight, 40" x 7 1/2 in. 1000-2000 yd. bales, 100 yd. rolls. Per yd..... .18%

### Rendering and Lard Equipment

COMPLETE UNIT of the following rendering equipment: Cooker, Laabs, 5x10, with motor; Hydraulic Press, Anco 150 ton, complete with pump; Rotary Dupps Crusher #14, 25 HP motor; Barometric Condenser & Vacuum pump, little used, like New..... 10,330.00

(Above items may, also be purchased separately)

1-COOKER, NEW, 4'x10', 20 HP internal pressure..... 4,250.00

1-COOKER, NEW, never used, dry rendering, 4x7, with 10 HP motor, starter, drive, By-Pass Assembly..... 8,350.00

1-EXPELLER, RB, rewound 20 HP motor, extra stator, drag and magnetic separator, spare parts..... 3,150.00

1-EXPELLER, Anderson #1, tempering apparatus, 15 HP motor, excel. cond., many new parts..... 2,500.00

1-TRANSPORTER (Blow Tank), NEW, original crates, #20 Yeoman-Globe, complete with valves, fittings, stand, compressor, 7 1/2 HP motor, controls..... 2,775.00

1-HYDRAULIC PRESS, 150 ton, 3 HP motor driven pump, reconditioned & guaranteed..... 1,300.00

1-ROTARY CRUSHER, Rujak #14, 1" teeth, V-belts, 25 HP motor, starter, extra..... 2,385.00

1-KETTLE, Globe #2463, steam-jacketed, with motor driven agitator, size 5, specially reduced to..... 650.00

1-LARD COOLER, Globe #2468, jacketed, motor driven agitator, size 5, specially reduced to..... 635.00

1-SETTLING TANK, Globe #2468, size 4, reduced to..... 50.00

1-GRASS HANDLING PUMP, Globe #2470, type T, size 1-T, 1 HP motor, reduced to..... 85.00

### Sausage Equipment

1-COOKER, NEW, Jordan, pump & motor, 36x42"x32"..... 547.40

1-COOKER, Jordan, single cabinet, 48"x50"x38", with motor, steam pipe, pump, sprays..... 500.00

1-ROTO-CUT, Globe, 42x18, motors, scale, jack knife conveyor, 2 years old, excel. cond..... 4,400.00

1-GRINDER, NEW Enterprise #206, tight & loose pulley, original crate..... 745.00

1-COMBINATION SAUSAGE UNIT, Silent Cutter, Buffalo #227B; Grinder, Enterprise #1659, #232 bowl, new bowl & ring, feed screw, excel. cond..... 200.00

### Smokehouse Equipment

1-SMOKE HOUSE, NEW, 8x8x11..... 575.00

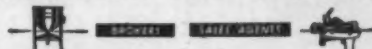
1-BACON SLICER, U.S. model 150-B, excellent cond., excel. cond..... 750.00

150-BACON MOLDS, Aluminum, each..... 8.50

BACON HANGERS, 1000#..... Bids Requested

Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

## BARLIANT AND COMPANY



7070 N. CLARK ST. • CHICAGO 36, ILL. • SHENOLAKE 3313

### SPECIALISTS

In Used, Rebuilt and New Packing House Machinery, Equipment and Supplies.

## ADDITIONAL CLASSIFIED ADVERTISING ON PAGE 52

The National Provisioner—July 26, 1947



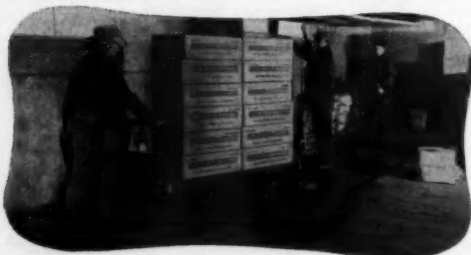
# The RIGHT INSULATION correctly applied NEVER GROWS OLD



**Selecting the Right Insulation:** Any insulation will save *some* money—but only the right insulation, correctly applied, will save the *most* money for the longest period of time. Because of its many advantages, leading refrigerating engineers have long relied on J-M Rock Cork Insulation for refrigeration service.



**Correct Application:** No insulation is better than the man who installs it. That's why every J-M Insulation Applicator is a skilled mechanic thoroughly trained in all phases of up-to-date application methods.



**26 Years Young:** J-M Rock Cork Insulation was used to insulate this 40' x 60' cold storage room of the Defiance Grocery Company, Defiance, Ohio, back in 1921. Because the job was *engineered right and applied right*, it is still providing dependable service.

If you would like to have a J-M Insulation Engineer help you with your next insulation job, write Johns-Manville, Box 290, New York 16, N. Y.



## Johns-Manville ROCK CORK

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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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